


The Jewell Dierwechter Circle
of
**Mt. Pleasant United
Methodist Church**



Recipes for
Building • • • • •



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Appreciation

The Jewell Dierwechter Circle would like to thank you for your purchase of this collection of recipes. The profits from the sale of this book will be donated toward the building of our new church.

We appreciate all the recipes contributed by the members of the Jewell Dierwechter Circle, the congregation, and their friends. May these recipes not only be another way of sharing our fellowship, but also a bond drawing us closer together in Christian sharing.

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CODE OF MEASUREMENTS

T. - Tablespoon
t. - teaspoon
c. - cup

TABLE OF EQUIVALENTS

FOOD	QUANTITY	YIELD
apples	1 medium	1 cup sliced
bread crumbs	3 to 4 slices bread 1 slice bread	1 cup dry crumbs ¾ cup soft crumbs
cabbage	1 pound	4 cups shredded
cheese	¼ pound	1 cup shredded
cherries	1 quart	2 cups pitted
crackers, graham	15	1 cup fine crumbs
crackers, soda	16 22	1 cup coarse crumbs 1 cup fine crumbs
cranberries	1 pound	3 to 3½ cups sauce
cream, whipping	1 cup	2 cups whipped
dried raisins, currants	1 pound	3 cups, seedless 2½ cups, seedless
dates	1 pound	2½ cups, chopped
dry beans	1 cup	2½ cups cooked
eggs	5 medium 8 medium eggwhites 12 to 14 medium egg yolks	1 cup 1 cup 1 cup
flour	1 pound sifted	4 cups
lemon	1	2 to 3 tablespoons juice
macaroni, spaghetti, noodles	½ pound	4 cups cooked
nuts, peanuts	5 ounces	1 cup
pecans, chopped	4¼ ounces	1 cup
halves	3¾ ounces	1 cup
walnuts, chopped	4¼ ounces	1 cup
halves	3½ ounces	1 cup
onion	1 medium	½ cup chopped
orange	1	one third to one half cup juice
rice	1 cup	3½ cups cooked
rice, precooked	1 cup	2 cups cooked
sugar, brown	1 pound	2¼ cups firmly packed
confectioner'	1 pound	3½ cups sifted
granulated	1 pound	2¼ cups

CANDY AND COOKIES

Chocolate Fudge

2½ c. sugar
¼ c. butter or margarine
1 small can evaporated milk
1 jar (7-ounce) marshmallow cream

¾ t. salt
¾ t. vanilla
1 large (12-ounce) pkg. semi-sweet chocolate pieces
1 c. nuts (optional)

Stir first five ingredients over low heat until blended. Bring to a boil over moderate heat, then boil for 5 minutes, stirring constantly. Remove from heat. Stir in chocolate and vanilla until chocolate is melted. Add nuts, if desired. Turn into a buttered 9" x 9" pan and cool, or pour into 1 lb. cardboard butter boxes for mailing.

FRANCES SIGMON

Chocolate Balls (No Bake)

½ lb. graham crackers crumbs
2 sticks margarine melted
1 cup nuts, chopped
8 oz. peanut butter or 1 cup

1 small can angel flake coconut (1 cup)
1 box conf. sugar
1 tsp. salt

Mix together with hands and make into balls. Using toothpicks or an ice pick dip into chocolate and place on wax paper to set.

Melt in top of double boiler 12 oz. semi-sweet chocolate chips and 1 block of parafin. Keep over hot water while dipping cookies

BARBARA MEARES

Snow Balls

2 cups dates (run through food chopper)
½ cup water

½ tsp. salt
One third cup sugar

Mix in sauce pan and heat, when cool put between vanilla wafers three deep. Put in refrigerator overnight, next day cover with whipped cream and sprinkle with coconut.

MAXINE CAMPBELL

Date Fingers or Balls

1 stick margarine
1 cup chopped dates
¾ cup sugar
1 egg (well beaten)

½ cup chopped nuts
1 teasp. vanilla
2½ cups Rice Krispies

Melt margarine, add sugar, egg, dates and nuts. Bring to boil. Lower heat and allow to cook 10 minutes. Remove and add vanilla and Rice Krispies. Shape tablespoon portions into fingers or balls. Roll in shredded coconut. Store in air tight container.

KATE H. HOWIE

Sugar Cookies

Sift together 2 cups self rising flour and ¼ t. nutmeg.
Cream together two thirds cup margarine and 1½ tsp. vanilla
Add 1 cup sugar, (add in one third cup) beat after each addition.
Add 2 eggs well beaten.

Sift in dry ingredients in fourths. Blend well. Chill dough 1 hour. Remove amount of dough needed for a single rolling and return remainder to ice box immediately.

Roll ⅛ inch thick. Sprinkle with sugar. Bake 375 degrees for about 10 minutes.

AUNT ANNA SHERRILL
By Mary Anna Robinson

Snowball Cookies

1 box butter cookies
½ stick margarine
½ cup sugar

1 small can crushed pineapple
½ cup crushed pecans
Whipped topping

Melt margarine and sugar over low heat. Add small can pineapple (drained) and crushed pecans. Cool. Stack (3) cookies, spoon mixture over cookies. Cover or top with whipped topping.

BEULA POTTS

Chewies

1 stick margarine
2½ cups brown sugar
2 eggs

2 cups self-rising flour
1 t. vanilla

Melt margarine and add to sugar. Add eggs then flour and vanilla. 1 cup coconut or 1 cup pecans or both may be added. Bake for 20 minutes at 350 degrees. Batter will appear not to be done, but this makes them chewy.

FRANCES SIGMON

Low Cholestral Cookies

Cream 2 sticks (8 oz.) quality margarine, $\frac{3}{4}$ cup of sugar and $\frac{1}{2}$ tsp. cider vinegar together. Add $1\frac{1}{2}$ cups sifted all purpose flour, $\frac{1}{2}$ tsp. baking soda and $\frac{1}{2}$ tsp. vanilla.

Mix well, then drop by tsp. full onto ungreased baking sheets. Bake for 20 to 30 minutes at 300 degrees.

BRENDA MULL

Mississippi Mud Cake (Glorified Brownies)

2 sticks soft margarine
 $\frac{1}{2}$ cup cocoa
2 cups sugar
4 eggs, beaten
 $1\frac{1}{2}$ cup plain flour

Pinch of salt
1 cup chopped nuts
1 t. vanilla
miniature marshmallows

Melt together and remove from heat margarine and cocoa. Add sugar and eggs. Beat well. Add flour, nuts and vanilla. Bake 13 x 9 pan 35-40 min. 325 degrees

Sprinkle marshmallows over cake when removed from oven. Add frosting while cake is still warm.

Frosting:

1 box 10x powdered sugar
 $\frac{1}{2}$ c. milk

one third c. cocoa
 $\frac{1}{2}$ stick margarine

Melt margarine, cocoa and milk over low heat. Pour over sugar until of spreading consistency. Pour over marshmallows. Cool and cut into squares to serve.

KATE HOWIE

BARBARA MEARES

Swedish Butter Cookies

1 c. butter, softened
 $\frac{1}{4}$ c. powdered sugar
2 c. all-purpose flour

$\frac{1}{4}$ t. baking powder
 $\frac{1}{2}$ t. vanilla extract

Cream butter and sugar well. Add flour, baking powder and vanilla. Mix well. Shape into 2 rolls and chill until firm. Cut into $\frac{1}{4}$ slices; place on lightly greased cookie sheets. Bake at 375 degrees for 10 min. or until edges are lightly browned. Cool and frost.

Frosting

3 T. melted butter

1 c. powdered sugar

2 t. vanilla extract

Cook butter until browned; add sugar, vanilla and a small amount boiling water. Beat. Will frost 4 dozen cookies.

OUIDA SIGMON

Graham Cracker Bars

3 c. graham cracker crumbs
1 c. sugar
1 c. evaporated milk
1 6 oz. semi-sweet chocolate chips

$\frac{1}{2}$ c. nuts
 $\frac{1}{4}$ c. margarine (melted)
1 t. vanilla

Mix together and pour in greased 9 x 9 pan. Bake 350 degrees for 35 minutes.

BARBARA MEARES

Sugar Cookies

$1\frac{1}{2}$ c. confectioners sugar
2 sticks margarine softened
1 egg
1 t. vanilla

$2\frac{1}{2}$ c. flour
1 t. soda
1 t. cream tartar

Beat together and chill. Roll out thin and use cookie cutters and bake 375 for 10-12 minutes.

SHELBY FORD

Mothers Brownies

1 c. sugar
 $\frac{1}{2}$ c (1 stick) margarine (soft)
2 eggs
 $\frac{3}{4}$ c. plain flour

$\frac{1}{4}$ cup cocoa
1 t. vanilla
 $\frac{1}{2}$ c. nuts

Cream sugar, margarine, add eggs, beat, sift flour, cocoa. Add to other mixture, add vanilla, nuts. Bake 350 degrees for 20-22 minutes.

ICING

$\frac{1}{2}$ stick soft margarine
1 c. powdered sugar

1-2 T. canned milk
1 T. cocoa

Beat and ice brownies when cool.

PATSY ISAAC

Pecan Balls

1 c. plain flour
 $\frac{1}{4}$ lb. margarine
2 T. sugar

1 c. chopped pecans
1 t. vanilla

Mix all ingredients together. Roll into small balls. Bake for 30 minutes at 350 degrees. Roll in powdered sugar when hot and again when cool.

BARBARA MEARES

Caramel Squares

1¼ sticks margarine (soft)
1 box light brown sugar
1 t. vanilla

3 eggs
2¼ c. self-rising flour
1 c. chopped nuts

Cream margarine, brown sugar, beat in vanilla and eggs, add flour and nuts. Bake 325 degrees for 30-35 minutes.

BARBARA MEARES

Peanut Butter Bonbons

2 cups peanut butter
½ c. butter or margarine
16 oz. powdered sugar

1 6 oz. pkg. butterscotch pieces
1 6 oz. pkg. semi-sweet chocolate pieces
3 cups rice cereal

In saucepan, melt peanut butter and butter or margarine. In large bowl, combine powdered sugar and cereal. Pour peanut butter mixture over cereal mixture. Blend together with hands. Form into ½" balls. Chill until firm. Melt butterscotch and chocolate in separate double boilers. Dip ½ the candies in each coating, swirling tops with back of teaspoon. Place on waxed paper. Chill. Makes 100 candies.

DEBBIE MICHAEL

Marshmallow Fudge Squares

¾ c sifted plain flour
¼ t. baking powder
¼ t. salt
2 T. cocoa
1 stick butter

¾ c. sugar
2 eggs
1 t. vanilla
½ c. chopped nuts
30 soft marshmallows halved

Sift dry ingredients. Set aside. Cream butter and sugar until light and fluffy. Blend in eggs one at a time, beating after adding each. Blend in dry ingredients to the creamed mix, add vanilla and nuts. Put in greased-floured 9 x 13 loaf pan. Bake 350 degrees for 20-25 minutes. Cover top with miniature marshmallows. Cool Frost.

ICING

¾ c. packed brown sugar
¼ c. water
2 squares chocolate

4 T. butter
1 t. vanilla
1½ c. conf. sugar

In sauce pan put brown sugar, water, chocolate. Let this come to a boil. Boil 3 minutes. Remove from heat, add butter, vanilla. Mix, cool, blend in confectioners sugar, adding milk if needed. Spread over marshmallows

MRS. JANIE KILLIAN

Stuffed Dates

1 box whole pitted dates
3 oz. pkg. cream cheese

1 T. powdered sugar
½ t. vanilla

Combine above ingredients. Stuff dates with mixture and top with half pecan. Roll in granulated sugar.

BARBARA MEARES

Mini Chocolate Chip Cookies

1 cup shortening
½ cup white sugar
1 cup brown sugar
2 eggs

2 cups flour
1 t. baking powder
1 t. salt
1 t. vanilla
12 ounces chocolate chips

Mix all ingredients. Drop by teaspoons on cookie sheet. Bake at 375 degrees 12 to 15 minutes.

DOROTHY PEELER

Quick and Easy Cookies

½ cup sweet milk
2 cups sugar

4 T. sugar
1 stick margarine

Mix well. Cook over high heat for 5 minutes. Stirring all the while. Remove from heat. Quickly add 2½ cups oatmeal, ¼ cup coconut, ½ cup crunchy peanut butter and 2 teaspoons vanilla. Mix thoroughly and spoon to waxed paper to cool.

MRS. BENSON LINEBERGER

Potato Flake Cookies

1 stick melted margarine
1 egg
1 pkg. instant potato flakes
(2¾ oz.)

1 c. sugar
1 pkg. buttermilk biscuit mix
(6 oz.)
1 t. coconut flavoring

Mix well, all ingredients together. Make out in balls about the size of a hickory nut, and bake on slightly greased pan at 350 degrees for about 8 to 10 minutes.

OUIDA SIGMON

Fruit-N-Nut Cookies

¾ cup margarine
1 cup sugar
2 eggs
2 cups all-purpose flour
½ t. nutmeg
½ t. salt
¼ t. soda

½ t. baking powder
4 T. buttermilk
Pulp of ¼ orange, drained and chopped
¼ cup marachino cherries drained and chopped
1 cup pecans, chopped
1 cup flaked coconut
1 t. vanilla
½ t. almond flavoring

Cream margarine and sugar until fluffy. Add one egg at a time and beat thoroughly after each. Cream mixture until light and fluffy. Sift together flour, nutmeg, salt and soda and baking powder and add to creamed mixture alternately with buttermilk. Stir in orange pulp, cherries, pecans, and coconut.

Drop batter by heaping teaspoonfuls onto greased cookie sheets. Top each cookie with an additional half of cherry.

Bake at 350 degrees for 15 minutes. Makes 3 dozen cookies.

EATHEL HOWARD

Blond Brownies

1 box brown sugar
3 eggs
1½ sticks margarine (melted)
1½ cups flour

1 t. vanilla
1 can coconut
1 cup chocolate chips

Mix all ingredients and pour in a greased and floured 9 x 13 pan. Bake at 350 degrees for 30-35 minutes.

DONNA HELDERMAN

Pound Cake Cookies

2 sticks margarine (softened)
two thirds cup sugar
1 egg

1 t. vanilla
2 cups flour
dash salt

Blend butter and sugar. Add egg and vanilla. Work in the flour and add salt. Drop on cookie sheet sprayed with Pam. Bake at 325 degrees for 15 minutes. Let cookies cool a few minutes before removing from cookie sheet.

DONNA HELDERMAN

Fudge Brownies

1 cup margarine (melted)
2 cups sugar
4 egg yolks beaten
1 cup self-rising flour

4 T. cocoa
1 t. vanilla
4 egg whites (beaten stiff)
1 cup pecans (chopped)

Mix all ingredients. Fold in the egg whites. Pour into shallow pan, which has been greased and floured. Bake at 350 degrees for 30-35 minutes.

DONNA HELDERMAN

Peanut Butter Cookies

1 cup butter
1 cup white sugar
1 cup brown sugar
1 cup peanut butter
1 cup rolled oats

2 eggs
2 cups flour
1 t. salt
1½ t. soda

Cream sugars and butter. Add peanut butter and eggs. Mix well. Stir in dry ingredients. Bake at 375 degrees until light brown. (Hint: Crunchy peanut butter is especially good). Roll into one-inch balls and flatten slightly with fingertips. Makes about 6 doz.

BILLIE JO LAWING

Ice Box Cookies

(Makes 4 dozen small cookies)

½ cup butter or crisco
1 cup light brown sugar
1 egg
½ t. vanilla

1½ cups flour
½ t. soda
¼ t. salt
½ cup chopped nuts

Cream the butter, gradually add sugar to well beaten egg and vanilla. Add flour which has been sifted with soda and salt. Add nuts using your hands, mold dough into a long roll. Let stand overnight in a cool place. Slice very thin and bake in a hot oven (425 degrees).

MRS. BENSON LINEBERGER

Brownie Mounds

Sift 3 and one third cups flour, 1 teaspoon baking powder and ½ teaspoon salt. Mix two thirds cup margarine and 1½ cups sugar. Stir in two thirds cup light corn syrup and 2 eggs. Stir in flour, 6 (1 oz.) square melted unsweetened chocolate, 2 teaspoons vanilla and 1½ cup coarsely chopped nuts. Drop by heaping tablespoons onto greased baking sheet. Bake in 350 degrees oven 10 to 12 minutes. Makes 4 dozen.

DEBBIE MICHAEL

Refrigerator Cookies

1 lb. box whole graham crackers
2 sticks margarine (1 cup)
1 c. sugar
1 egg (beaten)

½ c. milk
1 c. graham cracker crumbs
1 c. chopped pecans
1 c. shredded coconut

Cover bottom of 13 x 9 x 2 pan with whole graham crackers. Melt margarine in saucepan. Add sugar. Mix egg with milk and margarine. Cool until thickened. Stir in graham cracker crumbs, pecans, and coconut. Spread on top of graham crackers. Top with whole graham crackers. Frost and refrigerate.

FROSTING

¾ stick softened margarine (6 t.)
2 c. confectioners sugar, sifted

1 T. milk
1 t. vanilla

Mix softened margarine with confectioners sugar. Add milk and vanilla. Spread over top layer of graham crackers. Refrigerate. Cut in 1" squares. Makes 108 squares.

DEBBIE MICHAEL

Chocolate Yum-Yum Surprises

1 package Devil's food cake mix
1 8 oz. package cream cheese (softened)
1 egg

one third c. sugar
dash salt
1 6 oz. package semi-sweet chocolate pieces

Prepare cake mix according to package directions. Fill muffin tins lined with baking liners two thirds full. Cream together cream cheese, egg, sugar, salt. Stir in chocolate pieces. Drop 1 teaspoon of this mixture on top of the cake mixture.

Bake according to package directions.

DEBBIE MICHAEL

Oatmeal Chip Crisps

1 cup shortening
¾ cup brown sugar packed
½ cup sugar
1 egg
2 T. milk
1 t. vanilla

2 cups plain flour
½ t. soda
¾ t. salt
2 cups dry oats
1 6 oz. pkg. chocolate chips

Cream shortening and sugars well. Add egg, milk and vanilla and mix thoroughly. Add flour, soda and salt, mixing well. Stir in oats, then chocolate chips. Drop by teaspoonfuls onto ungreased cookie sheet.

Bake at 350 degrees for 12 to 14 minutes. Makes about 7 dozen.

JANICE LUTZ

Apple Cinnamon Sugar Cookies

1 package Apple Cinnamon Muffin mix
one third cup sugar
1 egg

1 tablespoon oil
¼ t. vanilla

Stir to form a stiff dough. Coat rounded teaspoon of dough by rolling in a cinnamon-sugar mixture (one third cup sugar and ½ t. cinnamon). Place dough on baking sheet and flatten slightly. Bake in 350 degrees oven 8 to 10 minutes or until lightly brown. Allow cookies to cool 2 to 3 minutes before removing from baking sheet. Cool on wire rack. Makes 2½ dozen.

DEBBIE MICHAEL

Cereal Macroons

1 can sweetened cond. milk
1 can (3½ oz.) flaked coconut
2 c. rice cereal
1 c. walnuts

2 t. vanilla
⅛ t. salt
1 pkg. candy coated chocolate pieces (15c pkg)

Heat oven to 350 degrees. Combine milk, coconut, cereal, nuts, vanilla, and salt in bowl until well mixed. Shape cookies with 2 t. Push mound off spoon onto well greased and floured cookie sheets 2" apart. Press a candy in center of each. Bake 15 minutes or until cookies are firm. Transfer immediately to wire rack. Cool.

DEBBIE MICHAEL

Chocolate Chews or Crinkles

½ c. shortening
1 and two thirds c. sugar
2 t. vanilla
2 eggs
2 1oz. squares unsweetened chocolate melted
2 c. sifted flour

2 t. baking powder
½ t. salt
one third c. milk
½ c. chopped black walnuts (pecans)
½ c. sifted confectioners sugar

Cream shortening, sugar, vanilla together. Beat in eggs, then chocolate. Sift dry ingredients together; add alternately with milk, blending well after each addition. Stir in nuts. Chill 2 to 3 hours. Form into balls 1" in diameter. Roll in confectioners sugar. Place on greased baking sheet 2 to 3 inches apart. Bake in moderate oven (350) about 12-15 minutes. Makes 3 doz. Don't let batter get too soft while forming balls.

Note: I usually double this recipe because the batter will keep a week in refrigerator if you don't get them all baked. They save better in the freezer after baking.

DEBBIE MICHAEL

Glorified Brownies

Put one stick of real butter (or margarine) in a medium size bowl and allow it to soften at room temperature. Sift together $\frac{3}{4}$ cup of all purpose flour, one cup of granulated sugar, three rounded tablespoons of cocoa and a pinch of salt. Add two eggs to soft butter, sift in the dry ingredients and beat well. Add $\frac{3}{4}$ cup chopped pecans. Pour into a well greased floured square 9 inch pan. Bake for 20-25 minutes in preheated 325 degrees oven. Use toothpick test for doneness.

Meanwhile get this special icing ready. Melt one stick butter or margarine. Stir in one box powdered sugar and 3 heaping tablespoons of cocoa. Add 3 tablespoons of cream or Pet milk and stir constantly as the butter-sugar mixture heats. When brownies are done and still hot, cover the top with one bag of miniature marshmallows while cake is still in the pan. Quickly drizzle the hot icing back and forth across the top.

Allow to cool completely, then cover with aluminum foil and set aside, still in the pan for 24 hours. Do not refrigerate. Cut and serve in 2 inch squares.

OUIDA SIGMON

DESSERTS

Peach Creme

2 pkg. peach flavor jello
2 cups boiling water
 $\frac{3}{4}$ cups cold water

1 pint vanilla ice cream
1 can 8 $\frac{3}{4}$ oz. sliced peaches

Dissolve 1 package jello in 1 cup boiling water. Add cold water. Chill until slightly thickened. Dissolve second package jello in remaining boiling water. Add ice cream and stir until melted and smooth. Pour into serving bowl and chill about 1 hour or until set but not firm. Arrange canned peaches on jello ice cream mixture. Top with clear jello. Garnish with Dream Whip.

CAROL ANN ROWE

Pumpkin Pudding

2 cups pumpkin
2 cups sugar
1 cup self rising flour
3 eggs
2 $\frac{1}{2}$ cups undiluted evaporated milk

$\frac{1}{2}$ t. cinnamon
 $\frac{1}{2}$ t. nutmeg
1 t. vanilla
1 stick margarine

Beat pumpkin until well blended. Add sugar and flour and blend until smooth. Add eggs and beat. Add spices and milk. Stir butter and mix well. Bake in oblong pan 20-25 minutes in 400 degree oven or until lightly brown. Cut in squares.

MARY ANNA ROBINSON

Frozen Strawberry Squares

Crumb crust ingredients:
1 cup plain flour
 $\frac{1}{2}$ cup margarine, melted

$\frac{1}{2}$ cup brown sugar
 $\frac{1}{4}$ cup chopped walnuts or pecans

Mix above ingredients together and spread evenly in shallow baking pan; Bake in 350 degree oven for 20 minutes, stirring occasionally. Spread two thirds of the mix in bottom of a 13 x 9 x 2 pan. (save other one third for top).

Filling ingredients:

2 egg whites

2 T. lemon juice

two thirds cup sugar

1-12 oz. carton frozen strawberries, slightly thawed; mix above ingredients at highest speed on mixer until it stands in peaks. Fold in $\frac{1}{2}$ pt. of whipping cream, whipped (or cool whip). Pour in pan and top with balance of crumbs; Freeze for 6 hours or overnight; cut in squares.

MAXINE CAMPBELL

Lemon Cheese Cake

1 small pkg. lemon jello
1 c. water (boiling)
1 small can frozen lemonade
1 large pkg. Phil. cream cheese

1 c. sugar
1 can (large) evaporated milk
(ice cold)

Mix jello and boiling water. Add frozen lemonade. Cool in refrigerator. Mix cream cheese and sugar. (set aside) Beat milk until thick. Mix jello mixture with cream cheese mixture and add to milk. Mix well and pour into two 9" pie plates or a large pan lined with graham cracker crumbs and butter mixed. Save a few crumbs to sprinkle on top if desired.

This will save in refrigerator several days or may be frozen.

FRANCES SIGMON

Cheese Cake

Using Graham Cracker crust made with 1 $\frac{1}{2}$ package graham cracker crumbs and 2 sticks margarine - mold into 2 9" pie plates.

Mix 3 8 oz. packages cream cheese, 1 $\frac{1}{2}$ cups sugar, 5 eggs, 1 $\frac{1}{2}$ t. vanilla.

Bake at 325 degrees for 40 minutes. Let cool 15 minutes and top with following mixture:

1 pint sour cream

8 T. sugar

1 $\frac{1}{2}$ t. vanilla

Return to 325 degrees oven for 10 minutes. Remove cool and refrigerate.

SUE CHRISTENBURY

Refrigerator Lemon Cheesecake

CRUST

2½ c. graham cracker crumbs one third c. sugar two thirds c. melted margarine

Mix and spread in bottom of large baking dish or 2 pie pans. Save about 2 T. crumb mixture to sprinkle on top.

FILLING

1 pkg. lemon jello (3 oz.)
½ c. boiling water
1 pkg. cream cheese (8 oz.)

1 c. sugar
1 t. vanilla
1 can evaporated milk, chilled and whipped

Dissolve jello in boiling water and add enough ice cubes to make 1 cup. Set aside. Beat cream cheese, sugar, and vanilla until creamy. Add jello and beat thoroughly. Pour mixture slowly into whipped milk, folding as you pour. Pour into crust. Top with reserved crumbs and chill.

ERNESTINE KILLIAN

Pistachio Delight

2 packages instant pistachia pudding (Royal)
2 3 oz. packages lady fingers
1 10 oz. carton cool whip

3 cups milk
¼ cup chopped nuts (optional)

Prepare pudding according to package directions, using only 3 cups milk. Fold in ½ carton cool whip. Split lady fingers and arrange one layer in bottom of 9" x 13" pan. Using 1 package. Cover with ½ the pistachio pudding mixture. Repeat layers with other package of lady fingers and pudding mixture. Top with remaining cool whip. Refrigerate overnight. Before serving garnish with chopped nuts or marashino cherries. Keep refrigerated until serving time.

SUE CHRISTENBURY

Carrot Pudding

1 small pkg. carrots (peeled and blended)
1½ cups milk
½ cup cream (heavy)
1 cup ground almonds
½ cup brown sugar

¼ cup butter or margarine
¼ t. nutmeg
⅛ t. saffron
¼ cup pistachio nuts

Bake 1 hour at 350 degrees. CONNIE PRICE

Apple Betty

4 cups sliced cooking apples or
1 large can applesauce
1 T. lemon juice
one third cup flour
1 cup uncooked oats

½ cup brown sugar
½ t. salt
1 t. cinnamon
one third melted margarine

Place apples in greased shallow dish. Sprinkle with lemon juice. Combine dry ingredients. Add melted butter and mix until crumble. Sprinkle over apples. Bake at 375 degrees 30 minutes or until apples are tender.

BILLIE JO LAWING

Squash Pudding

2 cups squash (cooked, drained, and blended)
1 cup sugar
1 cup brown sugar
1 cup self-rising flour
3 eggs

1 tall can evaporated milk
½ t. vanilla
½ t. cinnamon
½ t. nutmeg
1 stick margarine (melted)

Combine all ingredients. Bake in 9 x 13 pan at 350 degrees for 30 minutes.

PAULINE HELDERMAN

Cherry Ice Cream

1 jar maraschino cherries
1 can of cheerwine
2 eggs
1½ to 2 cups of sugar

(to suit your taste)
vanilla (optional)
3½ pints whipping cream
milk

Blend cherries and eggs together, add the cream and blend until foamy - like then add your cheerwine and vanilla. Mix in sugar and finish filling with milk until freezer is full.

TERESA H. LINEBERGER

Chocolate Banana-Nut Ice Cream

2 eggs (optional)
2 and two thirds cups sugar
1 can evaporated milk

4 or 5 bananas (ripe)
1 can Herseys chocolate syrup
1 qt. whole milk

CAROL ROWE

MEATS AND MEAT CASSEROLES

Cheeseburger Casserole

1 lb. hamburger
1 medium onion (chopped)
1 t. salt
dash pepper
1 can cheddar cheese soup

1 cup milk
2 cups peas (drained)
1 cup grated cheese
1 can crescent dinner rolls

Brown hamburger. Add onion, salt, pepper, cheese soup, milk, and peas. Pour into casserole dish. Put cheese on rolls and roll up. Place on top of hamburger mixture. Sprinkle remaining cheese on top of casserole. Bake at 375 degrees for 15-20 minutes.

DONNA HELDERMAN

Pirog

(a Russian dish)

$\frac{3}{4}$ c. butter or margarine
2 large onions, finely chopped
3 lbs. lean ground beef
2 eggs
2 T. beef broth or consomme

salt and freshly ground pepper to taste
 $\frac{1}{4}$ c. dried dill weed
1 recipe cream cheese pastry
 $\frac{1}{4}$ c. bread crumbs

Melt butter in large skillet and saute the onions until soft. Add beef and cook until it loses red color. Cool; add eggs and beef broth. Season to taste with salt and pepper. Add dill; Mix thoroughly and add all but 1 T. of remaining butter which has been melted. On well-floured dish towel roll out pastry into oval shape about 14" x 16". Place hamburger filling in center leaving about 4" on each side. Fold long edges over filling and seal tightly by pressing together with cold water. Using towel to lift, invert Pirog onto buttered cookie sheet. Prick with fork and brush with remaining butter. Sprinkle with bread crumbs. Bake 13-15 minutes in 425 degrees oven. Lower heat to 350 degrees and bake 20 to 25 minutes longer or until golden brown. Serve hot and serves 8.

CREAM CHEESE PASTRY

8 oz. pkg. cream cheese
1 c. butter or margarine
2 egg yolks

2 cups flour (all purpose) sifted
 $\frac{1}{2}$ t. salt

Soften cream cheese and add butter in large bowl. Sift flour with salt and work in mixture. When well mixed, chill in refrigerator 30 minutes before rolling out. Roll out between sheets of waxed paper just a little before continuing with the pirog recipe.

CONNIE PRICE

Barbecue Beans

1 lb. hamburger
 $\frac{1}{2}$ c. chopped onions
 $\frac{1}{2}$ t. pepper and salt
 $\frac{1}{2}$ c. ketchup

2 T. vinegar
1 T. worchester sauce
1 14 oz. can pork and beans

Brown meat and onions - add other ingredients - Bake 30 minutes at 350 degrees.

BARBARA MEARES

Chicken Casserole

Cook chicken, debone it (3 lb. fryer)
1 stick margarine (melted)
1 pkg. herb dressing mix (mix $\frac{1}{2}$ this in melted butter) save the rest
1 can cream of chicken soup and 1 can cream of celery soup; dilute both cans of soup with chicken stock.
Put $\frac{1}{2}$ dressing mixture in bottom of baking dish. Put chicken on top of this. Pour soup mixture over this. Sprinkle remaining dry dressing on top. 350 degrees for 1 hour.

MAXINE CAMPBELL

Meat Loaf

2 pounds ground beef
1 envelope Lipton Onion Soup Mix
1 egg

one third cup catsup
 $1\frac{1}{2}$ cups soft bread crumbs
 $\frac{1}{2}$ cup water

Preheat oven to 375 degrees. In large bowl combine meat, Lipton onion soup mix which has been dissolved in $\frac{1}{2}$ cup water, eggs, catsup and bread crumbs. Shape into loaf pan. Bake about 45 minutes or until done. Makes 6 to 8 servings.

SUE CHRISTENBURY

Barbecued Meatballs

1 cup soft bread crumbs
 $\frac{1}{2}$ cup milk
1 lb. ground beef
1 t. salt, pepper
 $1\frac{1}{2}$ T. worcestershire sauce
 $\frac{1}{4}$ cup vinegar

1 T. sugar
 $\frac{1}{2}$ cup catsup
 $\frac{1}{2}$ cup water
 $\frac{1}{2}$ cup green pepper
 $\frac{1}{2}$ cup onion

Moisten bread crumbs with milk. Combine with ground beef, salt and pepper. Shape mixture into patties, place in baking dish. Combine remaining ingredients to make barbecue sauce. Pour around patties. Set baking dish in oven and bake uncovered for 45 minutes. 375 degrees.

Serves 6

MAXINE CAMPBELL

Swedish Meatballs

1 lb. round steak-chopped
¼ lb. pork-chopped
1 egg
Pepper-salt

Nutmeg
3 Zwieback softened in water to cover
1 onion sauteed in butter 15 minutes

Mix all ingredients well together. Brown in frying pan or under broiler. Gravy: Brown ½ small onion, add water, pepper, salt and thicken. Simmer meatballs 5 minutes.

OUIDA SIGMON

Sloppy Joes

1 lb. hamburger browned
1 chopped onion
1 can chicken gumbo soup
1 cup celery

1 T. mustard
2 T. catsup
1 t. salt
½ t. pepper

Mix together and serve over buns.

ANGIE SIDES

Ray's Casserole

1 lb. ground beef
1 large onion (chopped)
1 small green pepper (chopped)
2 cups cooked macaroni
18 oz. jar Ragu' Spaghetti Sauce with Meat

1-16 oz. can of red kidney beans
salt and pepper
Bread crumbs
Cheese

Saute' first three ingredients; mix with other ingredients except bread crumbs and cheese. Mix well and put in baking dish top with bread crumbs and bake at 350 degrees for 45 minutes. The last five minutes top with cheese.

BECKY SEARCY

Mabel's Meat Loaf

2 lbs. ground beef
3 eggs
1 medium onion
14-18 saltine crackers (finely crushed)

1 tsp. worcestershire
Salt and pepper
Top with bacon strips

Combine all ingredients except bacon.. Put mixture into loaf pan and top with bacon. Bake at 450 degrees for 15 minutes. Then bake at 350 degrees for 1 hour.

BECKY SEARCY

Meat Loaf

1½ lb. ground beef
1 cup fresh bread crumbs
½ can tomato sauce
1 egg-beaten
1½ tsp. salt
¼ tsp. pepper
1 green pepper (small)

1 onion
Combine and make loaf.
Sauce for Loaf
½ can tomato sauce
2 T. vinegar
2 T. mustard
2 T. brown sugar

Pour over meat loaf, add 2 strips bacon, cover with foil and bake at 350 degrees for 1 hour. Remove foil and bake for 30 minutes longer.

MAXINE CAMPBELL

Quick Chicken Pie

2½ lb. chicken cooked, off the bone (put chicken in bottom of large baking dish)

Bring to boil the following - 1¼ cup chicken broth; 1 cup cream of chicken soup; (pour this over the layer of chicken)

Batter - 1 stick margarine (melted), 1 cup self-rising flour; 1 tsp. baking powder; dash salt and pepper; 1 cup milk - (mix this together and pour over top of chicken and broth and bake at 425 degrees for 30 minutes.

MAXINE CAMPBELL

Stuffed Pork Chops

6 double pork chops
2 c. bread crumbs
¾ t. salt
¼ t. pepper

1½ T. minced parsley
1 t. sage
1 T. grated onion
3 T. milk

Cut pocket in bone side of chops. Combine remaining ingredients; mix well. Stuff each chop with mixture. Brown chop in fat; season. Add a little water. Bake at 350 degrees about 1 hour or until tender. Yield: 6 servings.

SHARON SIGMON

Oyster Casserole

1 pint oysters
2 packs crackers
½ stick butter

½ cup cream and milk (½ and ½)
Salt and pepper

Bake in a pyrex dish at 350 degrees for 30 minutes.

CHATTIE HOWARD

Spaghetti Sauce

1½ lb. ground beef
1 15½ oz. jar Ragu' Spaghetti Sauce
1 can Golden Mushroom soup
1 can tomatoes

1 teaspoon salt
2 teaspoons chili powder
½ teaspoon oregano

Brown beef in skillet. Add remaining ingredients and stir til well blended. Cover and simmer for 30 minutes or longer.

DONNA HELDERMAN

Corny Casserole

One-half cup chopped green peppers, 2 T. onion chopped, 1 pound ground beef, 2 T. melted shortening (margarine), 12 oz. can yellow kernel corn, 16 oz. can tomatoes, ½ t. pepper, 1½ t. salt, 1 T. soy sauce. Cover. Cook 20 minutes. Mix in 1 cup elbow macaroni uncooked. Cook 15 minutes more.

MRS. JANE KILLIAN

Barbecued Chicken

Put disjointed fryer - broiler chicken pieces into heavy pan with cover. Slice onions and put over chicken, pour in about one third bottle of tomato catsup (or Bar-B-Que sauce) Sprinkle with margarine. Add ¾ cup water, cover with top or foil and bake in 350 degree oven for about 1 hour or until tender.

FRANCES SIGMON

Chicken Fried Steak

1 package hamburger. Mix flour with salt and pepper. Make hamburger into patties and roll in flour mixture, then fry. You can make gravy or serve plain.

OLLIE LINEBERGER

Oven Fried Chicken

Preheat oven 450 degrees.

Wash chicken; mix flour, salt and pepper. Roll chicken in mixture. Pat excess flour off. Put 1 T. of shortening in pan to grease. Place chicken in pan; put in oven; bake 45 minutes to 1 hour. Turn only once. Chicken will be crisp like fried and low in calories.

OLLIE LINEBERGER

Homemade Chili

1 lb. hamburger
½ cup catsup
¼ cup chopped onions
1 T. chili powder

¼ t. allspice
water
salt and pepper

Put hamburger in a saucepan and add enough water to cover. Add remaining ingredients and simmer 30-45 minutes or until done. Add more catsup if necessary.

SANDI HARBINSON

Great Grandmother Self's Vegetable Soup

Stew beef
stock
3 or 4 potatoes, sliced
4 or 6 onions, sliced
½ cup uncooked rice

large can tomatoes, cut up
salt
black pepper
red pepper to taste

Cut up stew beef to bite size. Add remaining ingredients to stock. Simmer for 1½ to 2 hours. The red pepper is the secret to make this good.

BECKY SEARCY

Porcupine Balls

1 lb. lean ground beef
1 large can spanish rice

Mix together both ingredients. Mix with your hands, mold into balls and place in pan. (balls are about the size of golf balls). Pour 8 oz. Hunts tomato sauce over and bake 45 minutes at 350 degrees.

KAREN McALISTER

Mexicali Meat Pie

Meal for 6

(Pour into 8 or 9 inch unbaked pastry shell)

FILLING

1 egg
1 pound lean ground beef
7 oz. can whole kernel corn with sweet peppers, drained
2 T. sweet pepper flakes

½ c. soda cracker crumbs
½ c. chili sauce
1 T. instant minced onion
½ t. oregano

TOPPING

1 egg, slightly beaten
2 T. milk
½ t. salt

½ t. dry mustard
½ t. worcestershire sauce
1 cup shredded cheddar cheese

Beat egg slightly in mixing bowl. Add ground beef, corn, cracker crumbs, chili sauce, sweet pepper flakes, onion and oregano. Mix well. Press meat mixture firmly into pastry lined pie pan. Bake at 425 degrees for 20 to 25 minutes. Spread topping on filling. Top with olives (6 sliced) and bacon (6 slices fried crisp and crumbled). Bake an additional 5 minutes or until cheese melts. Let stand 10 minutes before serving.

TOPPING: Combine egg and milk; add salt, dry mustard, worcestershire sauce and cheese.

KAREN McALISTER

Chuck Wagon Steak

One third cup flour

1 T. salt

¼ t. pepper

2 2½ lbs. round or chuck steak

3 T. pure vegetable oil or shortening

1 can (14½ oz.) undiluted beef broth

½ cup water

½ cup bottled barbecue sauce

1 t. chili powder

1 green pepper diced

½ cup sliced stuffed olives

Mix flour, salt and pepper together, rub on pound mixture well into both sides of meat. Heat oil or shortening in heavy skillet or Dutch oven; brown meat well on all sides. Blend beef broth, water, barbecue sauce and chili powder; pour over meat. Cover. Simmer 1 hour; add green pepper and olives; simmer 1 to 1½ hours longer. Skim any fat from gravy; thicken gravy if desired.

BECKY SEARCY

Home Style Hamburgers

1½ lb. ground lean beef

1½ T. instant minced onion

1½ t. salt

1½ t. chili powder

¼ t. pepper

1 t. worcestershire sauce

2 T. water

2 cups biscuit mix

two thirds cup milk

(I use 1 can of biscuits instead of biscuit mix. Put them into shape of bun)

Combine beef, onion salt, chili powder, pepper, worcestershire sauce and water, mix lightly with fork. Divide into eight or ten portions, and pat each out to 3½ inch circle or shape of hamburger bun.

Blend biscuit mix and milk to a soft dough, divide into as many portions as meat. Pat each to same size, circle and place on greased baking sheet. Top each with a meat patty. Bake 12 to 15 minutes at 425 degrees until biscuit is browned on bottom and meat is cooked and browned.

Serve at once, garnishing each with sliced tomatoes.

BECKY SEARCY

Chili Beans

1 onion chopped

1 T. chopped green pepper

Dash garlic

1 large can tomatoes

1 can (8 oz.) tomato sauce

1 t. salt

¼ t. black pepper

1 T. worcestershire sauce

1 t. chili powder

¼ t. red pepper

2 cans pinto beans drained

3 strips partially cooked bacon

dash horseradish

After beef has been browned, add next 10 ingredients. Cover and simmer for two hours. Add drained beans that have been seasoned with partially cooked bacon; continue cooking until bacon is done - 15 to 20 minutes. Yield: 4 servings.

BECKY SEARCY

Chicken Casserole

1 fryer (salt and pepper to taste)

12 oz. egg noodles

1 can cream of chicken soup

1 can cream of mushroom soup

½ pint sour cream

1 pack Ritz crackers (crushed)

1 stick margarine (melted)

Put chicken, cooked, boned, and chopped in casserole dish. Cook noodles in chicken broth. Add soups and sour cream; pour over chicken. Sprinkle top with crushed Ritz crackers. Pour margarine on top of casserole. Bake until golden brown - about 1 hour at 300 degrees.

PAULINE HELDERMAN

Barbecued Stew Beef

2 lbs. beef

1 can tomato soup

1 cup broth

½ t. vinegar

½ t. worcestershire sauce

¼ cup sugar (optional)

1 onion chopped

salt and pepper

Cook beef till tender, trim fat, add other ingredients and simmer.

BARBARA MEARES

Macaroni and Tuna

2 cups macaroni

1 cup cream of chicken or mushroom soup

1 can of tuna

Cook macaroni, add cream of chicken soup, let bubble. Add tuna and serve.

OLLIE LINEBERGER

Chicken or Tuna Casserole

1 T. chopped onion

1 T. butter or margarine

1 can boned chicken or solid pack tuna

1 can cream of chicken soup (for chicken) or 1

can cream of mushroom soup (for tuna)

½ cup milk

1 cup cooked egg noodles

Saute onions, butter and then add chicken (or tuna), soup, milk and noodles. Mix well and pour into casserole. Cover with crushed potato chips and bake 15 to 20 minutes at 350 degrees.

SANDI HARBINSON

Barbecued Chicken

1 ready to cook frying chicken
1 med. onion chopped
2 T. oil
2 T. vinegar
 $\frac{1}{2}$ cup catsup
3 T. Worcestershire

$\frac{1}{2}$ T. mustard
1 cup water
 $\frac{1}{4}$ t. salt
 $\frac{1}{8}$ t. red pepper
 $\frac{1}{2}$ t. barbeque spice

Brown chicken in hot fat. Brown onion in 2 T. oil. Add remaining ingredients. Simmer 30 minutes. Pour over chicken. Bake uncovered in oven 1 hour at 350 degrees. Sauce may be used for other meats also.

ELSIE KALE

Chicken Casserole

1 cup cooked chicken (in salt)
1 cup diced celery, slightly cooked (do not over cook)
1 cup cooked rice - 1 can cream of chicken soup -
dilute with $\frac{1}{2}$ cup chicken broth)
2 T. chopped onions

$\frac{3}{4}$ cup mayonnaise
1 can drained sliced water chestnuts
 $\frac{1}{4}$ cup sliced almonds
1 cup crushed cornflakes
 $\frac{1}{4}$ stick melted butter

Mix all except corn flakes and butter. Put in medium size casserole dish. Mix cornflakes and butter. Sprinkle over mixture. Bake 45 minutes at 350 degrees.

MRS. JANE KILLIAN

Barbecued Chicken

1 medium onion, chopped
2 t. vinegar
1 cup catsup
 $\frac{1}{2}$ T. mustard, mustard in a jar or dry mustard
1 cup water

2 T. brown sugar
 $\frac{1}{4}$ cup lemon juice
3 t. worchestershire sauce
 $\frac{1}{2}$ cup chopped celery
salt

Arrange chicken in baking dish and after mixing above ingredients pour over it. Bake $1\frac{1}{2}$ hours at 325 degrees.

MRS. BENSON LINEBERGER

Chicken Casserole

1 package Pepperidge Farm Cornbread Dressing
1 stick margarine
1 can cream of mushroom soup

1 can cream of chicken soup
4 large chicken breasts
(I use a whole medium size fryer or hen)

Stew chicken. Do not salt. Pick off bones and put aside. Save broth. Melt margarine and stir into dressing. In a greased dish, (13 x 9) put a layer of dressing, crumbs, a layer of chicken then a layer of mushroom soup (diluted with 1 can of broth). Again, layer the crumbs, chicken and can of chicken soup (diluted the same way with broth). Top with crumbs and bake at 350 degrees until brown (45 minutes to 1 hour). Use no salt at all.

OUIDA SIGMON

Chicken Dinan

3 chicken breasts
2 pkg. frozen broccoli
2 cans cream of chicken soup
1 cup mayonnaise
1 carton sour cream
1 cup grated cheddar cheese
1 T. lemon juice
1 t. curry

1 onion
Few pepper corns (optional)
3 carrots, sliced
3 celery stalks, sliced
salt, pepper
paprika
parmesan cheese

Cook chicken in water with carrots, celery, onion, salt, pepper, and pepper corns until chicken comes off bone. Cook broccoli according to directions on package.

Mix soup, sour cream, grated cheese, mayonnaise, lemon juice and curry together. Drain broccoli and put on bottom of flat, greased 3 qt. casserole. Sprinkle broccoli with parmesan cheese. Cut chicken into bite size pieces and put over broccoli. Sprinkle again with parmesan cheese.

Pour sauce over chicken and sprinkle with cheese.

Can store in refrigerator a day or so until ready to cook.

Bake in 350 degree oven uncovered 30-40 minutes.

SANDY MARTIN

Coca Cola Chicken

Two fryers or 4 breasts browned in butter. Save drippings. Two green peppers, diced, 1 large onion, diced, 2 cans cream of mushroom soup, 12 oz. coca cola.

Saute diced pepper and onions in drippings. Mix soup and coke. Pour all over chicken. Bake 350 degrees for $1\frac{1}{2}$ hours or longer.

MRS. JANIE KILLIAN

Beef Stroganoff

1 medium onion
 $\frac{1}{4}$ cup butter
1 average round steak
1 can cream of mushroom soup

1 cup sour cream
2 t. salt
 $\frac{1}{2}$ t. pepper

Cut steak into strips. Cover with mixture of all other ingredients. Bake at 350 degrees until meat is tender. About one hour.

BARBARA MEARES

Chicken Casserole

2 cups cooked chopped chicken
1 eight ounce carton sour cream
1 can cream of mushroom soup

salt to taste
2 cups crushed Ritz crackers

Combine chopped chicken, sour cream and mushroom soup. Pour into casserole dish and top with crushed Ritz crackers. Bake in 350 degree oven about 20 to 30 minutes or until topping browns.

BARBARA MEARES

Chicken Casserole

1 Fryer, stewed and boned, and cut in small pieces
1 can cream of chicken soup
1 can of celery soup

1 pkg. Redi Corn Meal mix
1 pkg. Pepperidge Farm Herb Dressing
(crumb style)

Put chicken in bottom of baking dish. Mix chicken soup and celery well and pour over chicken. Mix corn meal and crumbs with enough broth to spread. Pour 3 cups broth on top. Dot with butter. Bake 350 degrees about 45 minutes.

DONNA HELDERMAN

Pork Chop and Potato Dinner

4 cups thinly sliced potatoes
1 can cream of onion soup
Two thirds cup evaporated milk

4 ½ to ¾" pork chops
½ t. salt

Arrange potatoes in 2 qt. baking dish. Combine soup and milk. Pour over potatoes. Trim fat from chops. Season with salt and pepper. Fry fat until crisp and brown chops on both sides in fat. Place on top of potatoes. Cover and bake at 375 degrees for 1 hour and 15 minutes or until potatoes are tender.

BILLIE JO LAWING

Meat Loaf

1½ lb. ground beef
¾ cup uncooked oats
¼ cup chopped onion
1½ t. salt

¼ t. pepper
1 cup tomato juice
1 egg (beaten)

Mix together well. Bake 350 degrees for 1 hour and 15 minutes.

BRENDA MULL

Bar-B-Qued Meat Balls

1 cup soft bread crumbs
½ cup milk
1 lb. ground beef
1 t. salt
pepper to taste
Pour milk over bread crumbs.

1½ T. worchestershire sauce
¼ cup vinegar
1 T. sugar
½ cup tomato ketchup
½ cup water
½ cup chopped green peppers
½ cup chopped onions

Mix ingredients and make into balls.

Mix ingredients; pour over meat balls and bake at 375 degrees for 45 minutes. Do not cover while baking.

JANICE LUTZ-

Pizza

CRUST FOR 2 PIZZAS

1 pkg. yeast
1 cup warm water
2 t. sugar

dash ginger
1½ t. salt
4 t. oil
about 3½ c. flour

Dissolve yeast, ginger, and sugar in warm water. Add salt, oil and enough flour to make a fairly stiff dough. Knead until smooth. Place in greased bowl, cover, and place over pot of hot tap water to rise until about doubled. (Prepare filling and topping while dough rises.) When dough has risen, punch down and divide into 2 balls. Grease fingers lightly and spread into two greased pizza pans. Brush lightly with vegetable oil.

FILLING FOR 2 PIZZAS

Two 8 oz. cans tomato sauce or one 15 oz. can
1 or 2 cloves crushed garlic
½ to 1 t. oregano leaves

¼ to ½ t. thyme leaves
salt to taste
8 oz. mozzarella cheese, grated

Mix tomato sauce, garlic, oregano, thyme and salt. Spread evenly over crusts and sprinkle on cheese.

TOP with your favorite ingredients - lightly browned and drained hamburger, sausage, or pepperoni. Or you may want to add chopped onions, green peppers, mushrooms, or some other favorite.

Bake at 400-425 degrees for about 15 minutes until crust is brown.

ERNESTINE KILLIAN

Chicken in Wine Sauce

6 chicken breast halves with or without bones
1 can cream of mushroom soup
½ cup milk

¼ cup Sherry
1 pkg. slivered almonds (optional)

Brown chicken in margarine. Place in baking dish. Mix soup, milk, wine and pour over chicken bake at 350 degrees for 1 hour. Cover first 45 minutes, then remove cover and sprinkle over almonds. Continue baking.

SANDI HARBINSON

Lasagne

2½ lbs. ground beef
1 cup chopped onion
2 t. salt
1 t. garlic salt
1 t. seasoned salt
1 t. sugar

1 t. basil
1 t. oregano
2 T. worcestershire sauce
1 can tomatoes
1 small can tomato sauce
1 small can tomato paste

Cook ground beef. Drain. Add rest of above ingredients and simmer approximately 1 hour.

1 lb. mozzarella cheese
½ c. grated parmesan cheese

1 cup cottage cheese
8 Lasagne noodles (cooked as directed on package)

To assemble: Spread thin layer of sauce in bottom of 3 qt. casserole. Cover with layer of noodles. Spread with another layer of sauce. Dot with spoonfuls of cottage cheese. Sprinkle with parmesan cheese, then a layer of mozzarella cheese. Repeat layers until all ingredients are used. End with a layer of sauce and mozzarella cheese. Bake 350 degrees for 30 minutes. Allow to cool 10 minutes before cutting into squares.

SANDRA MARTIN

Cheese Overnight Souffle'

11 slices bread trim crust
(butter both sides of bread and tear into pieces)
½ lb. sharp cheese grated

3 cups milk
3 eggs
1 t. salt

Mix milk, eggs, salt. Layer bread and cheese in a large casserole. Pour milk mixture over bread and cheese. Cover, let stand in refrigerator over night. Remove from refrigerator 1 hour before cooking. Bake uncovered 50 minutes at 350 degrees.

SANDI HARBINSON

Barbecue Pork Ribs

4 lbs. pork ribs
6 slices bacon
1½ cups catsup
1½ cups water
1 T. worcestshire sauce

¼ cup brown sugar
2 t. salt
1 t. black pepper
1 T. onion flakes
2 t. vinegar

Cook bacon until crispy, drain on paper towel and crumble fine. Pour fat out of pan except two tablespoons. Lightly brown ribs in oven and drain on paper towel. Combine rest of ingredients with crumbled bacon and simmer ten minutes in the pan with bacon fat. Pour over ribs and cover tightly with foil. Cook 1½ hours in 350 degree oven.

MYRTA SHERRILL

Bar-B-Q Cups

¾ lb. ground beef
½ cup Kraft BQ Sauce
1 T. minced onion

2 T. brown sugar
1 can Pillsbury Tender-Flake biscuits
Cheese (optional)

Brown beef and drain. Add to beef, barbecue sauce, onion and brown sugar. Press one biscuit into each ungreased muffin cup. Make sure dough goes to edge of cup. Spoon meat mixture into cups and top with cheese. Bake at 400 degrees for 10-12 minutes.

PAM BROWN

Beef Oriental

1 lb. round steak cut in ½ inch strips
Meat Tenderizer
2 T. Shortening
1 cup of bias cut celery
½ cup coarsely chopped onions

1 medium green pepper cut into ¼ inch strips
1 can Bean Sprouts
1 can condensed cream of mushroom soup
2 T. soy sauce
1 cup water

Use tenderizer according to directions on can. Preheat electric skillet 350 degrees and quickly brown meat in shortening. Cook about 4 minutes. Brown meat on all sides. Remove and keep warm. Add celery, onions and green peppers in same fry pan. Cook about 4 minutes, tender but still crisp. Add bean sprouts. Combine soup, soy sauce and water in small bowl, add to fry pan and cooked covered until hot and bubbly. Add warm browned meat and mix well. Serve over hot rice or chow mein noodles. Serves 4 to 6.

KATE HOWIE

American Chop Suey or Chow Mein

¼ cup butter or margarine
2 cups cooked pork, beef, veal, or chicken, cut in thin strips
1 medium onion, chopped
2 cups diced celery
1 t. salt

Dash pepper
1½ cups hot water
1 can bean sprouts, drained or 1 can mixed Chinese vegetables, drained
1 small can mushrooms (optional)

THICKENING AND FLAVORING

2 T. cold water
2 T. corn starch
1 T. soy sauce

1 t. sugar
1 T. brown gravy sauce if chop suey is desired

Melt butter. Add onion and cook 3 minutes. Add celery, salt, pepper and hot water. Cover and cook 5 minutes. Add bean sprouts or chinese vegetables, mushrooms and meat. Mix and cook 5 minutes. Combine thickening and flavoring ingredients. Add to meat mixture. Stir lightly and cook 1 minute. Serve with cooked rice or chinese noodles.

ERNESTINE KILLIAN

Mexican Burgers

1 med. onion, chopped ($\frac{1}{2}$ c.)
One third cup chopped green pepper
2 T. butter or margarine
 $\frac{1}{2}$ lb. ground beef
1 can (6 oz.) tomato paste
 $\frac{1}{2}$ c. water

$1\frac{1}{2}$ t. salt
Dash of pepper
1 to 2 tsp. chili powder
1 can (1 lb.) pork 'n beans
6 toasted hamburger buns

Saute onion and green pepper in butter about 5 minutes or until tender. Add beef; cook until browned. Add tomato paste, water, salt, pepper, chili powder and beans; mix well. Simmer 5 minutes. Serve on toasted buns.

ERNESTINE KILLIAN

Meat Loaf

2 medium onions, chopped
1 or 2 cloves garlic, crushed
2 stalk celery with leaves, chopped
1 egg, beaten slightly
1 lb. ground beef and $\frac{1}{4}$ lb. sausage or about $1\frac{1}{4}$ lb. ground beef
 $1\frac{1}{2}$ cup bread or cracker crumbs

$\frac{1}{4}$ cup milk
 $\frac{1}{2}$ cup chili sauce or catsup
1 t. salt
 $\frac{1}{4}$ t. pepper
1 can (8 oz.) tomato sauce (optional)

Place all ingredients, except tomato sauce, in a bowl and toss until well mixed. Press into well-greased loaf pan and bake at 350 degrees for 1 full hour. For a really moist meat loaf, pour tomato sauce over the top and continue baking another 10 or 15 minutes.

ERNESTINE KILLIAN

Chicken and Rice Casserole

Sprinkle 1 package dry onion soup mix in bottom of oblong casserole. Top with 1 cup uncooked rice. Next layer chicken breasts or chicken parts on this. Sprinkle 1 can of mushrooms on top of this. Pour over 1 can Golden Mushroom soup and $2\frac{1}{2}$ cups water. Salt and pepper lightly. Bake covered 1 hour at 350 degrees.

ELSIE KALE

Hot Chicken Salad

2 cups chopped chicken or turkey
2 hard boiled eggs, chopped
1 cup celery
 $\frac{1}{2}$ cup mayonaise
1 can creamed mushroom soup

$\frac{1}{2}$ cup sliced water chestnuts
1 small onion, chopped
salt and pepper
small jar pimento

Mix and put in greased $1\frac{1}{2}$ quart dish. Put crushed potato chips on top. Bake at 375 degrees for 30 minutes or until bubbles.

ELSIE KALE

Quick One Dish Dinner

1 lb. ground chuck hamburger
1 T. wesson oil
1 large can fancy red kidney beans (or 2 small cans)
1 onion, chopped

2 stalks celery chopped
1 green pepper - chopped
salt and pepper 1 small hot pepper, crumbled

Put oil into large skillet over medium hot flame. Crumble hamburger into oil, stirring until brown. Add beans, rinse can with $\frac{1}{2}$ cup water and add to beans. Heat about 5 minutes. Stir in remaining ingredients. Heat about 2 minutes. Serve with garlic bread, toasted. (Small cabbage head, chopped and $\frac{1}{4}$ cup soy sauce may be substituted for the kidney beans). Serves 4.

SUE HARDY

APPETIZERS AND BEVERAGES

Red Punch

5 pk. cherry Kool-Aid (unsweetened)
2 gal. water
3 tall cans pineapple juice

1 (10 oz.) jar marachino cherries
4-5 cups sugar
Mix well. Makes $3\frac{1}{2}$ gallons.

BILLIE JO LAWING

Santa Tang Punch

Two thirds cup Tang (Powdered)
3 cups water
 $\frac{1}{2}$ cup sugar

1 qt. gingerale
1 pt. cranberry juice

Combine all ingredients except gingerale. Add gingerale just before serving. Served iced. Makes about 25 punch cups.

CAROL ANN ROWE

Instant Russian Tea

1 one pound 2 ounce jar Tang
 $\frac{3}{4}$ cup instant tea with lemon
 $1\frac{1}{2}$ cups sugar

1 t. ground cloves
 $\frac{1}{2}$ t. cinnamon
 $\frac{1}{2}$ t. allspice

Mix all ingredients well and store in an air tight container. To serve, use 2 teaspoons to a tea cup of boiling water.

MRS. W. Z. BRADFORD

Alvena's Russian Tea

(8 Cups)

2 T. whole cloves
2 T. stick cinnamon

1 c. sugar
8 c. water

6 tea bags
2 lemons

3 oranges
6 oz. pineapple juice

Boil cloves, cinnamon, sugar and 2 cups of water slowly until syrupy, about 30 minutes. Put tea bags into 6 cups of boiling water and allow to stand until it gets strong. Remove bags and add strained spice mixture, juice or lemons and oranges and pineapple juice. Serve hot.

MRS. JOE LINEBERGER

Pink Punch

(24 - 4 Oz. servings)

2 pkg. cherry jello
2 c. boiling water
6 c. cold water
1 small can orange juice concentrate

1 small can lime or lemonade
1 large can pineapple juice
1 qt. ginger ale

Combine all ingredients except ginger ale. Chill until very cold. At serving time add chilled ginger ale.

MRS. WALTER SUMMERVILLE

Green Punch

(24 - 4 ounce servings)

2 pkg. lime cool aid
2 qts. water
2 scant cups sugar

1 48 oz. can pineapple juice
1 qt. ginger ale

Mix first four ingredients and chill. Add ginger ale at serving time. (10 times this amount serves 250 people. Cost - approx. \$7.50)

Orange Ice

MRS. WALTER SUMMERVILLE

Juice of 2 oranges
Juice of 1 lemon

1 cup sugar
2 cups water

Freeze in trays and serve

MELLE LEE WARREN

Hot Sausage Balls

1 lb. of hot flavored sausage 8 oz. sharp cheddar cheese (grated) 3 cups of biscuit mix (Bisquick)

Mix all ingredients with your hands. Make into small balls the size of marbles. Place on cookie sheet. Bake at 325 degrees for 35 minutes. Marbles of dough may also be frozen in plastic bags. Do not thaw before baking.

BARBARA MEARES

Cheese Balls

1 cup grated sharp cheese
½ cup plain flour
½ cup self-rising flour
1 stick butter or margarine

Dash red pepper
Dash dry mustard
1 cup Rice Krispies

Roll in small bite size balls. Bake at 375 degrees eight or ten minutes.

ANGIE SIDES

Sugared Pecans

1 egg white
1 cup sugar

1 t. cinnamon
1 t. salt

1 t. water
1 lb. pecan halves

Beat egg white and water to froth. Mix sugar, salt and cinnamon. Dip pecans in egg whites mixture; roll in sugar mixture. Place in shallow pan. Bake 300 degrees for 30-45 minutes, stirring every 15 minutes.

CAROL ANN ROWE

Choco-Scotch Mallow Fondue

1 14-ounce can sweetened condensed milk
1 6 ounce pkg. butterscotch pieces
4 squares (4 ounces) unsweetened chocolate
1 7-ounce jar (1 pint) marshmallow creme

½ cup flaked coconut
½ cup milk
1 teaspoon vanilla

In fondue cooker, combine sweetened condensed, butterscotch pieces, unsweetened chocolate, marshmallow creme, flaked coconut, milk and vanilla. Heat thoroughly over low heat to melt chocolate and butterscotch; stir thoroughly. Add a little additional milk to mixture if fondue becomes too thick. To serve, spear cubes of angel cake or fruit pieces on fondue fork and dip into the fondue. Suggested fruit pieces, pineapple chunks, apple wedges, banana chunks, orange sections, and green or red grapes. Makes 3½ cups fondue.

BILLIE LAWING

Sausage Pinwheels

2 cups Bisquick

½ cup water

1 pound sausage

Lay out sausage so it will be at room temperature. Mix and make pastry using Bisquick and water. Roll out like pie crust. Spread sausage on the rolled out dough. Roll up like jelly roll. Freeze or chill. Slice and bake at 350 degrees for about 15 to 20 minutes.

JANICE LUTZ

Creamy Cheese Sandwich

2 3 oz. pkgs. cream cheese
one third cup (½ jar) pimento cheese spread
one third cup (½ jar) sharp Old English Cheddar spread
½ t. grated onion

⅛ t. worchestershire sauce
Combine and refrigerate

SANDY MARTIN

Granola

1 cup butter
 ½ cup brown sugar
 1 t. salt

½ c. water
 1 t. vanilla
 1 t. cinnamon

7-8 c. oatmeal
 1 c. wheat germ
 ¼ c. sesame seeds

1 c. coconut
 ½ c. nuts
 ½ - 1 c. raisins

Melt butter with sugar, salt and water. Add vanilla, cinnamon, oatmeal, wheat germ, sesame seeds, coconut, and nuts. Mix thoroughly. Spread onto ungreased cookie sheet. Bake 275 degrees for 30 minutes, stirring occasionally. Remove from oven - let cool. Add raisins. Store in airtight container.

SANDY MARTIN

Deviled Ham Sandwich

2 4½ oz. cans deviled ham
 2 T. chili sauce or catsup

4 t. mustard
 2 T. sweet pickle relish

2 t. grated onion
 Combine and refrigerate

SANDY MARTIN

Deviled Chicken Canapes

2 to 5 ozs. chopped cooked chicken (finely chopped)
 5 T. mayonnaise
 4 squirts hot sauce
 2 T. chili sauce

1 T. prepared mustard
 2 T. pickle relish
 2 t. worchestershire sauce
 1 T. grated onion

Mix, stir well. Add salt to taste if needed. Spread on crackers or pie crust.

MRS. JANIE KILLIAN

Chopped Chicken Liver Spread

½ cup butter
 1 lb. livers
 1 t. salt

½ cup chopped onions
 2 hard boiled egg yolks
 1 t. pepper

⅛ t. nutmeg
 2 T. parsley (chop)
 1 t. lemon juice

Melt ¼ cup of the butter in skillet. Add onions. Cook until clear, stirring often. Remove onions, set aside. Add to skillet rest of butter and the livers, saute tender (about 10 minutes). Cool slightly. Press onions, livers and eggs with a grinder. Add other ingredients. Mix well. Make a sausage. Chill - slice.

MRS. JANIE KILLIAN

BREADS AND STUFFINGS

Turkey Dressing

1 cup Rice Aroni (follow directions)
 1¼ cup broth
 ½ cup onions
 ½ cup butter

½ t. salt
 ¼ t. sage
 ¼ t. pepper
 2 eggs

1 package Pepperidge Farm Dressing
 Mix well and bake

ANGIE SIDES

Hush Puppies

1 cup corn meal
 ½ cup all-purpose flour
 2 eggs
 4 t. sugar

1 t. salt
 3 t. baking powder
 1 onion, chopped
 1 cup milk

Mix together. Drop by teaspoons in deep fat fryer. Serves 4.

MELLE LEE WARREN

French Breakfast Puffs

Mix together thoroughly, one third cup shortening, ½ cup sugar, 1 egg. Sift together 1½ cups plain sifted flour; 1½ t. baking powder; ½ t. salt; ¼ t. nutmeg. Mix together flour mixture and shortening, sugar and egg and add ½ cup milk. Fill muffin cups two thirds full. Bake until golden brown. Immediately roll in 6 T. melted butter - then in mixture of ½ cup sugar and 1 t. cinnamon. Bake at 350 degrees 20 to 25 minutes. Serve hot.

MAXINE CAMPBELL

Hot Yeast Rolls

2 pkg. yeast
 ½ c. warm water
 6 T. sugar
 6 T. shortening

1 cup boiling water
 1 cup sweet milk
 6 cups plain unsifted flour
 1 T. salt

Dissolve 2 pkg. yeast in ½ c. warm water with 1 T. sugar. Pour 1 cup boiling water over 6 T. shortening - 5 T. sugar - stir dissolve well. Pour 1 cup sweet milk. Mixture will be warm.

Stir yeast and other mixture in flour and salt, work good, seal and refrigerate several hours. Make into rolls and let rise in warm place. Bake in 400 degree oven for 10-15 minutes.

HELEN WHITE

Oyster Dressing

1 cup melted butter
 1½ cups cracker crumbs
 1 cup dry bread crumbs

2 t. salt
 ½ t. pepper
 2 pts. oysters

¾ cup oyster liquid
 6 T. light cream

Start oven at 450 degrees, butter shallow 2 qt. baking dish.

Mix dry ingredients thoroughly in melted butter. Drain oysters, saving ¾ of the liquid.

Put one third crumb mixture in bottom of pan. Cover with ½ of oysters, liquid and cream repeat ending with crumb mixture on top. Bake 30 minutes. (serves 12)

NELLIE HOWARD

Whole Wheat Bran Rolls

1 pkg. active dry yeast
2 T. warm water
1 t. sugar
dash ginger

$\frac{1}{4}$ c. shortening or vegetable oil
 $\frac{1}{4}$ c. sugar
1 t. salt
1 c. milk (whole or skim)

1 egg
 $\frac{1}{2}$ cup whole bran
 $1\frac{1}{2}$ c. whole wheat flour
 $1\frac{1}{2}$ c. all purpose flour

Dissolve yeast, 1 t. sugar and dash ginger in warm water. Heat milk, shortening, $\frac{1}{4}$ c. sugar, and salt until warm. Mix yeast mixture, milk mixture, whole wheat flour, and egg with electric mixer on low speed for $\frac{1}{2}$ minute. Beat 3 minutes at high speed.

By hand, stir in bran and enough all-purpose flour for a soft dough. Knead a few minutes until smooth. Place in greased bowl, cover and let rise until doubled. Punch down and shape into rolls. Place in greased pan and bake at 400 degrees for 10 to 12 minutes.

ERNESTINE KILLIAN

Angel Biscuits

5 c. self-rising flour
 $\frac{1}{4}$ c. sugar
 $\frac{3}{4}$ c. shortening

1 pkg. yeast dissolved in 2 T. warm water
2 c. buttermilk

Sift flour, add sugar, cut in shortening, and add yeast and buttermilk. Knead until well-mixed. Place in greased bowl, cover, and refrigerate until ready to use. Cut into biscuits and place on greased baking pan. Bake at 425 degrees about 15 min. DO NOT allow to rise before baking. Dough will keep in the refrigerator several days.

ERNESTINE KILLIAN

Raised Buttermilk Biscuits

1 T. sugar
2 T. warm water
1 pkg. yeast

2 c. flour
1 t. baking powder
1 t. salt

2 T. shortening
Two thirds c. buttermilk

In a small bowl, mix sugar with water. Add yeast and stir to dissolve. Sift flour with baking powder and salt into a large bowl. Cut in shortening. Add buttermilk and yeast mixture. Knead for a few seconds. Cut into biscuits. Arrange in a greased baking pan; prick tops with a fork and brush with melted butter. Let rise in a warm place until almost doubled, about 30 min. Bake in hot oven (425) for 10 to 15 minutes.

ERNESTINE KILLIAN

Butter-Rich Dinner Rolls

2 pkg. yeast
One third cup warm water

$\frac{1}{4}$ c. sugar
 $\frac{1}{4}$ c. butter or shortening

2 t. salt
1 cup milk, scalded

2 eggs
 $4\frac{1}{2}$ to 5 c. flour

Soften yeast in warm water. Combine sugar, butter, salt, and milk. Cool to lukewarm. Stir in eggs and yeast. Add enough of the flour to make a stiff dough. Knead until smooth. Place in greased bowl, cover, and let rise until doubled. Punch down and shape into rolls. Bake at 400 degrees for 12 to 15 minutes.

ERNESTINE KILLIAN

Hints For Making Yeast Breads

1. Add about 1 tsp. sugar and a dash of ginger to warm water for dissolving yeast. Or dissolve yeast in warm water in which potatoes have been cooked. This really activates the yeast!

2. If you don't have a warm place to let dough rise, fill large pot with hot tap water and set bowl over it. Pans of rolls can be set over a broiler pan with hot tap water in the bottom.

3. If the recipe says to knead, try beating about half of the flour in with an electric mixer. Add the rest of the flour, about $\frac{1}{2}$ cup at a time, mixing in by hand. Avoid working in too much flour. It is easier to work, in a little extra flour into slightly sticky dough while kneading, than to have dough that is too stiff and dry. Knead until dough is very smooth (like a baby's skin!)

4. When shaping rolls, grease fingertips lightly with shortening to keep dough from sticking to your fingers.

5. Unbleached flour makes great rolls!

ERNESTINE KILLIAN

CAKES

Plucket Cake

1 pkg. yeast dissolved in
 $\frac{1}{4}$ cup lukewarm water

one third cup butter or margarine
1 cup milk, scalded

one third sugar
 $\frac{1}{2}$ t. salt

3 eggs, beaten
 $3\frac{3}{4}$ or 4 cups flour

Add sugar, butter, and salt to scalded milk. When lukewarm, add yeast. Add the eggs and flour. Cover and let rise 1-2 hours. Knead down, make balls size of walnuts and dip or roll in $\frac{1}{2}$ cup melted butter, then in mixture of $1\frac{1}{2}$ cups sugar and 1 tablespoon cinnamon, then in 1 cup ground nuts. Layer in greased tube pan, sprinkle nuts between layers.

Let rise 30 to 45 minutes and bake 350 degrees for 45 to 55 minutes.

JANICE LUTZ

Coconut Cake

1 box Duncan Hines Deluxe Yellow Cake Mix
2 cartons sour cream

2 cups sugar
2 pkgs. frozen coconut

Bake cake layers as instructed on box. Split the layers with a thread so you have 4 layers. Combine the sour cream, sugar, and coconut. Put between layers and on top of cake. Cover the cake and leave in refrigerator for 4 days before serving.

DONNA HELDERMAN

Jewish Apple Cake

3 cups flour
2¼ cups sugar
1 cup oil
4 eggs

½ t. salt
one third cup orange juice
2½ t. vanilla
3 t. baking powder
Beat all ingredients until smooth.

Mix:
5-6 thin sliced apples
2 t. cinnamon
5 t. sugar
In pan:

Layer batter and apples each and end with apples on top.
Bake in Bundt pan for 1¾ hours at 350 degrees in tube pan.
Hint: Omit baking powder if using self rising flour.

DEBBIE MICHAEL

Strawberry Jello Cake

1 box strawberry jello
1 box yellow cake mix
4 eggs
two thirds cup Wesson oil
½ cup strawberries
½ cup water

Beat well and cook at 300 degrees for 1½ hours.

ICING

1 stick margarine
1 box powdered sugar
½ cup strawberries

Mix margarine and sugar together and add strawberries a little at a time until desired consistency. Do not add them all at one time.

DEBBIE MICHAEL

Ring of Coconut Fudge Cake

FILLING:

¼ cup sugar
1 t. vanilla
1 pkg. cream cheese 8 oz.
1 egg
½ c. flaked coconut
1 c. semi-sweet or milk chocolate pieces 6 oz.

CAKE BATTER:

2 c. sugar
1 c. cooking oil

2 eggs
3 c. all purpose flour
¾ c. unsweetened cocoa
2 t. soda
2 t. baking powder
1½ t. salt
1 c. coffee or water
1 c. buttermilk
1 t. vanilla
½ c. chopped nuts

Grease and flour 10 inch tube pan. Beat the ¼ cup sugar, 1 t. vanilla, and cream cheese and egg until smooth. Stir in coconut and chocolate. Set aside. Combine sugar, oil, eggs for cake batter beating 1 minute at high speed. Add flour, cocoa, soda, baking powder, salt, coffee, buttermilk, vanilla. Beat 3 minutes at medium speed. Scrape bowl often. Stir in nuts by hand. Pour ½ batter in pan. With care spoon prepared filling over batter. Top with rest of batter. Bake at 350 degrees 70 or 75 minutes. Cool in pan for 15 minutes.

GLAZE

1 cup powdered sugar
2 T. butter

1 to 3 T. hot water
3 T. cocoa

2 T. vanilla
Combine all well and pour over cake.

MRS. JANIE KILLIAN

Chocolate Fudge Cake

3 sq. unsweetened chocolate
2¼ cups sifted cake flour
2 t. baking soda
½ t. salt
½ cup butter or margarine

2¼ cups firmly packed brown sugar
3 eggs
1½ t. vanilla
1 cup dairy sour cream
1 cup boiling water

Melt chocolate over hot water. Cool. Grease and flour two 9 inch cake pans. Sift flour, soda and salt onto wax paper. Beat butter until soft. Add brown sugar and eggs. Beat at high speed for 5 minutes. Beat in vanilla and chocolate. Stir in dry ingredients alternately with sour cream beating well with wooden spoon. Stir in boiling water. Pour into pans. Bake at 350 degrees for 35 minutes or til center springs back. Cool layers in pans on racks for 10 minutes. Turn out on racks and cool completely. Make chocolate fudge frosting.

CHOCOLATE FUDGE FROSTING

4 sq. unsweetened chocolate
1 stick butter or margarine
1 box 10x powdered sugar

½ cup milk
2 t. vanilla

Combine chocolate and butter and melt in heavy pan over low heat. Combine sugar, milk and vanilla and mix until smooth. Add chocolate mixture. Set bowl in pan of ice and beat with wooden spoon until thick enough to spread.

BILLIE JO LAWING

Cold Oven Pound Cake

3 cups sugar
4 eggs
½ cup veg. shortening

1 stick miracle whip margarine
3 cups plain flour
1 t. vanilla

1 t. lemon extract
1 cup milk

Cream margarine, shortening and sugar. Add one egg at a time beating well after each addition. Add milk and beat. Add flour alternating with milk. Beat four minutes. Add flavoring. Put cake in tube pan and cook for 1½ hours at 350 degrees starting in cold oven.

IRENE DRUM

Cup Cakes or Loaf Cake

½ cup Crisco
1 cup sugar

3 eggs
1¾ cup flour

2 t. baking powder
½ t. salt

½ cup milk
1 t. vanilla

Cream shortening, sugar add eggs, sift dry ingredients together and mix all together.

IN MEMORY OF REV. J. MAX BRANDON JR.
SUBMITTED BY IRENE DRUM

Molasses Cake

2 cups sifted flour
2 eggs
½ cup shortening
½ cup brown sugar
½ cup molasses
1 cup buttermilk

1 t. soda
1 t. each cinnamon, cloves, allspice and nutmeg
Mix as you would another cake.

IN MEMORY OF REV. J. MAX BRANDON JR.
SUBMITTED BY IRENE DRUM

Strawberry Cake

1 sponge cake
1 box strawberry jello

1 qt. strawberries (fresh or frozen)
½ pt. whipping cream or dream whip

Break cake into pieces sprinkle jello over and stir. In tube pan put layer of cake and pat. Add one third of strawberries, one third of cream and repeat until last layer is strawberries. Save last one third of cream for topping. Refrigerate for 3 or 4 hours turn out on plate, add remaining cream and serve. Peaches can be substituted for strawberries.

OLLIE LINEBERGER

Chocolate Sheath Cake

2 cups sugar
2 cups self-rising flour
1 stick margarine
½ cup cooking oil

4 T. cocoa
1 cup water
½ cup buttermilk
2 eggs

1 t. soda
1 t. vanilla
½ t. cinnamon

Mix sugar and flour in large bowl. Put margarine, oil, cocoa and water in saucepan and bring to a rapid boil. Pour over flour mixture and beat well. Mix together buttermilk, eggs, cinnamon, soda and vanilla. Pour over batter and beat well. Pour into a greased and floured 15½" x 10" x 1" pan. (I use the bottom of my broiler pan). Bake 400 degrees for 20-25 minutes.

ICING

1 t. vanilla
1 stick margarine

½ cup nuts
4 T. cocoa

6 T. milk
1 box confectioners sugar

About 10 minutes before cake is done, put all ingredients EXCEPT SUGAR into a saucepan and bring to a boil. Pour over sugar and beat well at high speed.

Pour over hot cake and spread evenly.

SANDI HARBINSON

20 Minute Chocolate Cake

2 cups sugar
2 cups flour
2 sticks margarine

1 cup water
3 T. Cocoa
2 eggs

½ cup buttermilk
1 t. soda
1 t. vanilla

Mix together the sugar and flour. Cook together the margarine, water and cocoa until it boils then add to the flour and sugar mixture in mixing bowl. Add eggs, buttermilk, soda and vanilla and beat well. Bake in well greased broiler pan for 20 minutes at 400 degrees.

ICING

1 stick margarine

6 T. canned milk

3 T. cocoa

Cook ingredients to boiling point, then add to 1 box 10 x confectioners sugar and 1 t. vanilla. Pour icing over the hot cake when it comes from oven.

BECKY SEARCY

Chocolate Cake Supreme

Mix in bowl:
2 c. sugar
2 c. flour
½ t. salt

Boil:
1 stick oleo
¼ c. cocoa
½ c. oil
1 c. water

When this comes to a boil, pour over sugar and flour mixture. Add 2 eggs, unbeaten; 1 t. vanilla; ½ c. buttermilk; 1 t. soda. Mix well. Put into greased pan and bake at 325 degrees.

Five minutes before cake is done take 1 stick oleo, 6 T. sweet milk, 4 T. cocoa, boil and pour over 1 box powdered sugar. Add 1 t. vanilla. Pour over cake while cake is hot. Stick with toothpicks so icing will soak into cake. (half of recipe for filling may be used if less filling is desired)

FRANCES SIGMON

Banana Pineapple Cake

3 c. plain flour
1 t. soda
1 t. cinnamon
1 t. salt

2½ c. sugar
1½ c. cooking oil
1 small can pineapple
1½ t. vanilla

4 eggs
2 large bananas, mashed
1 c. nuts (optional)

Mix dry ingredients and add beaten eggs. Add pineapple, bananas, oil, vanilla and stir with spoon. DO NOT beat. Bake 1 hour at 350 degrees in greased and floured tube pan.

FRANCES SIGMON

Cream Cheese Pound Cake

3 sticks margarine
1 8 oz. cake cream cheese

3 cups plain flour
3 cups sugar

6 large eggs
1 t. vanilla flavoring
1 t. lemon flavoring

Cream margarine (room temperature softened) and cake of cream cheese (softened).

Add 3 cups of sugar beating all the time. Add eggs one at a time beating after each addition.

Add the flour, a cup full at a time. Beat well. Add flavoring.

Bake at 325 degrees for 1½ hour.

MARY ANNA ROBINSON

Caramel Nut Pound Cake

2 sticks butter (½ lb. butter)
½ cup shortening (1 cup shortening)
6 eggs (5 eggs)
½ t. baking powder (1 t.)

1 t. vanilla flavoring
1 cup granulated sugar
1 lb. light brown sugar
3 cups plain flour

1 cup buttermilk (1 cup milk)
1 cup chopped nuts

Cream butter, shortening and sugar; add eggs and blend well. Add baking powder to the flour and sift. Add flour and milk alternately to the batter; add vanilla and nuts. Pour into a well greased tube pan; place in a cold oven and then set oven on 350 degrees and bake for 1 hour and 15 minutes. Cool in the pan for 10 minutes and turn out on a rack and allow to cool completely. (Parenthesis may be used)

CAROL ANN ROWE

Chocolate Pound Cake

2 sticks margarine
½ c. Crisco
3 c. sugar

5 eggs
3 c. flour
½ t. baking powder

1 t. vanilla
1 c. milk
½ c. cocoa

Cream margarine, Crisco and sugar together. Add eggs. Combine flour, baking soda and cocoa. Alternate with milk. Add vanilla. Bake 1 hour and 15 minutes at 325 degrees.

SHARON SIGMON

Rhubarb Dessert

1 large size white or yellow cake mix. Mix according to directions on box and pour into a 9"x13"x2" pan (UNGREASED). Sprinkle 4 cups cut up rhubarb over mix, dot with 4 T. butter, sprinkle 1½ c. sugar and a dash of salt over rhubarb and pour 2 c. hot water over all. Bake 1 hour at 350 degrees.

KAY PADDEN

Norwegian Gold Cake

Put into mixer:

1 c. soft butter
1 and one third c. sifted flour

Whip 5 minutes at slow speed. Add 5 eggs, one at a time. Beat thoroughly.

Sift:

1 and one third c. sugar
½ t. salt
1½ t. baking powder

Add to mixer, together with 1 t. vanilla; blend 1 minute at medium speed. Grease tube pan heavily; sprinkle sides and bottom with ½ c. chopped nuts. Pour in batter and bake 1 hour at 325 degrees. No icing needed.

QUIDA SIGMON

Apple Cake

2 cups sugar
2 eggs
1 cup oil
1 T. vanilla

2½ cups self-rising flour
3 cups diced apples
1 cup black walnuts or pecans

Combine all ingredients and bake in loaf pan at 325 degrees about 45 minutes.

ICING

1 stick margarine

1 cup brown sugar

¼ cup evaporated milk

Mix ingredients and cook two minutes and 30 seconds. Pour over cake while hot.

BARBARA MEARES

Red Velvet Pound Cake

2 sticks butter or margarine
½ c. Crisco
3 c. sugar
5 eggs

1 t. vanilla
3 c. plain flour
½ t. baking powder
½ c. cocoa

½ t. salt
1 1 oz. bottle red food color
1 c. milk

Cream margarine, crisco and sugar well. Add eggs one at a time, beat well. Sift together flour, baking powder, cocoa, salt. Add to batter alternately with milk, beat well. Add red color and vanilla and pour in tube pan. Bake 300 degrees for 1½ hours. Cool and frost if desired.

ICING

8 oz. cream cheese, soft
½ stick margarine, soft
1 t. vanilla

1 box xxx sugar
½ c. nuts chopped

Beat margarine and cream cheese, add vanilla, xxx sugar, beat until smooth and creamy. Add nuts.

BARBARA MEARES

Quick Pineapple Cake

1 large can crushed pineapple
1 white cake mix

1 c. nuts, chopped coarsely
2 sticks margarine

Spread pineapple over bottom of baking dish. Sprinkle mix over pineapple; then nuts. Cut margarine into patties and spread over top. Bake at 350 degrees for 1 hour.

ERNESTINE KILLIAN

Graham Cracker Cake

1 box graham cracker crumbs
2 t. baking soda
1 stick margarine
2 cups sugar
5 eggs

1 cup Bakers Angle Flake coconut
1 cup pecans
2 t. vanilla
1 cup milk

Mix, cook in 300-350 degree oven for 35 minutes.

FILLING

1 box con. sugar
1 can crushed pineapple
Mix, cool in refrigerator.

SARA LITTLE

Angel Bavarian Cake

Make a thin custard of:

1 pt. milk
4 egg yolks

1 cup sugar
2 T. flour
pinch of salt

Dissolve 2 envelopes of plain gelatin in $\frac{1}{2}$ cup cold water and pour into hot custard and cool.

Add $\frac{1}{4}$ cup orange juice and grated rind of 1 orange. Whip $\frac{1}{2}$ pt. of cream fold into custard along with the 4 stiff beaten egg whites.

Break up 1 large angel food cake line stemmed cake pan with broken pieces of cake and cover with custard. Repeat layer of cake pieces and layer of custard alternately being sure custard forms the last layer. Let stand over night in refrigerator. Ice with whipped cream and sprinkle with fresh coconut.

NELLIE HOWARD

Raw Apple Cake

2 cups sugar
 $1\frac{1}{2}$ cups Wesson Oil
3 cups plain flour

3 eggs
 $\frac{1}{4}$ t. salt
3 cups diced raw apple (peeled)

1 cup black walnuts
1 t. soda
1 t. vanilla flavoring

Cream cooking oil and sugar, add eggs and mix well. Sift dry ingredients together. Add to the creamed mixture. Stir in diced apples, vanilla and nuts. Bake in layers at 350 degrees for 30 to 35 minutes.

CHATTIE HOWARD

Pound Cake

3 cups sugar
5 eggs
3 cups plain flour

1 cup sweet milk
1 t. vanilla
1 t. lemon

1 cup butter
One third Crisco
1 t. baking powder

Cook at 350 degrees for 30 minutes. Lower temperature to 300 degrees for 1 hour.

Cream sugar, butter and Crisco well. Beat eggs (one at a time adding to mixture alternately with milk and flour). Add vanilla and lemon flavoring. When the batter has been well beaten, pour into greased and floured tubed pan.

CHATTIE HOWARD

Chocolate Delight Cake

2 boxes confectionary sugar
1 8 oz. pkg. cream cheese
1 3 oz. pkg. cream cheese
2 sticks butter
 $\frac{1}{4}$ cup water

1 bar German Chocolate - melted

Mix well - put $\frac{1}{2}$ of mixture in covered bowl and save for icing.

To other $\frac{1}{2}$ add:

$\frac{1}{4}$ cup shortening
3 eggs
1 t. soda
1 t. salt
1 t. vanilla

Mix well add:

$2\frac{1}{4}$ cups cake flour and 1 cup of buttermilk, alternately.
Makes three layers. Cook at 350 degrees for 35 minutes.

EATHEL HOWARD

Feathery Fudge Cake

Two thirds cup soft butter or margarine

$1\frac{3}{4}$ c. sugar

2 eggs

1 t. vanilla

$2\frac{1}{2}$ - 1 ounce squares unsweetened chocolate melted

$2\frac{1}{2}$ c. sifted cake flour

$1\frac{1}{4}$ t. soda

$\frac{1}{2}$ t. salt

$1\frac{1}{4}$ c. ice water

Cream together butter, sugar, eggs and vanilla until fluffy.

Blend in cooled chocolate. Sift together flour, salt, soda. Add to creamed mixture alternately with ice water. Beginning and ending with flour, beat well. Bake 350 degrees. Pour in layer pans for 20 to 30 minutes. Ice.

BARBARA MEARES

Black Walnut Pound Cake

1 cup Crisco
1 stick margarine
3 cups sugar

6 eggs -room temperature
4 cups plain flour
1 cup milk

1 cup chopped black walnuts
2 T. black walnut flavoring
1 t. vanilla

Cream Crisco, margarine, sugar well. Add eggs one at a time, beat well after each. Add flour alternately with milk. Add walnuts, flavoring and vanilla. Pour into tube pan. Bake - start in cold oven at 350 degrees for 1 hour and 25 minutes.

BARBARA MEARES

Corn Oil Pound Cake

3 sticks corn oil margarine (at room temperature)
3 c. sugar
6 eggs
3 c. cake flour

Measure then sift:
 $\frac{1}{2}$ t. baking powder
Pinch of salt

1 c. milk
2 t. vanilla flavoring
1 t. butter flavoring

Cream butter and sugar. Add eggs, one at a time and beat thoroughly.

Sift dry ingredients three times and add alternately with milk and flavoring. Bake in a greased tube pan at 325 degrees for 1 hour until cake pulls away from sides of pan or until cake tester comes out clean.

OUIDA SIGMON

Pineapple Pound Cake

$2\frac{1}{2}$ c. self-rising flour
2 c. sugar
 $1\frac{1}{4}$ c. vegetable oil
1 c. crushed pineapple, drained (save juice for glaze)
4 egg yolks

2 T. hot water
 $1\frac{1}{2}$ t. cinnamon
1 c. chopped pecans (optional)
4 egg whites, beaten until stiff

Put the first seven ingredients in a large bowl and beat thoroughly. Mix in nuts. Fold in egg whites. Bake in tube pan or 2 loaf pans 1 hour and 10 minutes at 325 degrees. Remove from pan and glaze while still warm.

GLAZE

Mix about $\frac{1}{2}$ c. pineapple juice and about 1 c. powdered sugar. Spoon over warm cake. Glaze will be absorbed into cake.

ERNESTINE KILLIAN

Lemon 7-Up Cake

1 box lemon cake mix
1 box instant pineapple pudding mix
4 eggs

$\frac{3}{4}$ c. cooking oil
1 can 7-Up

Beat cake mix, pudding mix, add eggs, oil and 7-up. Beat. Pour in layer pans. Cook 325 degrees for 30 minutes.

FILLING

1 large can crushed pineapple
1 stick butter
 $1\frac{1}{2}$ c. sugar

2 eggs
2 T. flour
1 can coconut

In sauce pan put pineapple, butter, sugar, eggs, flour. Cook and stir until thick. Add coconut.

MAXINE CAMPBELL

Yellow Fruit Cake

1 cup butter
1 and one third cups sugar
6 eggs
two thirds t. baking powder
 $2\frac{1}{4}$ cups flour, using $\frac{1}{2}$ cup for dredging

1 lb. candied pineapple
1 lb. candied cherries
 $\frac{1}{2}$ lb. each pecans and cream nuts
1 coconut ground or grated
1 t. vanilla

Dice the fruits and nuts; add to coconut and dredge all with $\frac{1}{2}$ cup of flour.

Cream the butter and sugar slowly and beat until well mixed; add flour and eggs alternately until all are used, adding flour first. Beat well. Do not separate eggs.

Add vanilla and fruit mixture. Mix well but carefully. Turn into a well greased and floured pan and garnish.

Start baking in a warm oven and gradually increase heat to a moderate oven. Bake from 2 to 3 hours. Makes a five pound cake.

OUIDA SIGMON

Orange Slice Cake

1 cup butter or margarine
2 cups sugar
4 eggs
1 t. soda
 $\frac{1}{2}$ c. buttermilk
 $3\frac{1}{2}$ c. flour

$\frac{1}{2}$ to 1 lb. chopped dates
 $\frac{1}{2}$ to 1 lb. candy orange slices
1-2 cups chopped pecans or walnuts
1 can flaked coconut
1-2 t. grated orange rind (optional)

Cream butter, sugar. Beat in eggs one at a time. Dissolve soda in buttermilk; add to creamed mixture. Mix flour with dates, candy and nuts. Add to creamed mixture with coconut and orange rind. This makes a stiff batter which should be mixed with hands. Pour into greased and floured tube pan or 9x13 inch pan. Bake at 250-300 degrees for 2-3 hours or until done.

BARBARA MEARES

PIES AND PASTRY

Kringler

1 c. cold water

$\frac{1}{4}$ lb. butter or margarine

Melt butter in water and bring to a boil. Add 1 cup flour, mix well, stirring until thick; add pinch of salt. Add 4 eggs, 1 at a time. Make a circle of dough on sheet. Bake 15-20 minutes in 425 degree oven, plus 15 min. in 325 degree oven. Ice with soft icing using almond extract.

OUIDA SIGMON

No Roll Pastry

$1\frac{1}{2}$ cups flour

$1\frac{1}{2}$ t. sugar

1 t. salt

2 T. milk

$\frac{1}{2}$ cup oil

Mix well and press into pie pan.

ANGIE SIDES

German Chocolate Pie

1 c. sugar

2 T. flour

1 T. cornstarch

2 T. cocoa

3 T. butter

2 eggs

1 t. vanilla

two thirds c. milk

$\frac{3}{4}$ c. coconut

one third c. pecans

Mix and bake at 400 degrees until done.

SHARON SIGMON

Sallies Pecan Pie

$\frac{1}{2}$ c. (1 stick margarine)

1 c. brown sugar

1 cup dark corn syrup

$\frac{1}{2}$ t. salt

$1\frac{1}{2}$ t. vanilla

3 eggs

2 cups pecans

Combine sugar, eggs and margarine. Mix well then add other ingredients. Bake at 40 to 50 minutes at 375 degrees. Makes 2 9" pies.

BRENDA MULL

Lemon Pie

1 c. sugar

3 T. lemon juice - grated rind of 1 lemon

$1\frac{1}{2}$ c. boiling water

1 T. butter

5 T. flour

$\frac{1}{4}$ t. salt

2 egg yolks

Mix sugar and flour together. Add boiling water and cook. Add other ingredients and cook at simmering temperature until egg thickens. Cool and pour in baked crust.

FRANCES SIGMON

Pumpkin Pie

8 oz. pkg. Phil cream cheese

$\frac{1}{4}$ c. sugar

$\frac{1}{2}$ t. vanilla

Add 1 egg; mix well, spread on bottom of deep 9 inch unbaked pastry shell. Combine $1\frac{1}{4}$ cups of canned or cooked pumpkin, $\frac{1}{2}$ c. sugar, 1 t. cinnamon, $\frac{1}{4}$ t. ginger, $\frac{1}{4}$ t. nutmeg, dash of salt, mix well. Blend 2 slightly beaten eggs and 1 cup evaporated milk. Carefully pour over cheese mixture.

Bake at 350 degrees, 65 to 70 minutes or until done. Cool.

FRANCES SIGMON

Lemon Chess Pie

4 eggs

2 c. sugar

$\frac{1}{2}$ c. lemon juice

$\frac{1}{2}$ c. melted butter

1 t. flour

$\frac{1}{8}$ t. salt

1 9" unbaked pie shell

Beat eggs thoroughly. Gradually beat in sugar, add remaining ingredients beating well. Pour into pie shell. Bake at 350 degrees for 40 minutes or until brown. Don't overbake.

BECKY SEARCY

Cherry Pie

1 can Eagle Brand Condensed Milk

one third c. Real Lemon juice

$\frac{1}{4}$ t. almond extract

Mix together and fold in 1 package of prepared Dream Whip. Pour into 2 9" graham cracker lined pie pans. Top with Thank You Cherry Pie Filling.

FRANCES SIGMON

Lemonade Fruit Pie

1 9 oz. size container of Cool Whip

1 can sweetened condensed milk

1 small can frozen lemonade mix

Mix with beaters until well mixed. Fold in any of the following: fresh strawberries, fresh peaches, can of drained pineapple, cherries, fruit cocktail, etc. Put in 2 baked pie shells.

MAXINE CAMPBELL

Jello Pie

2 eggs
1 cup sugar
1½ cups pineapple juice

1 box strawberry jello (small size)
Fresh or frozen strawberries may be added to mix

Boil together first 3 ingredients. Remove from heat and sprinkle box of gelatin into mixture. Whip 1 can evaporated milk. (Have bowl, beaters and milk well chilled) Fold strawberry mixture into whipped milk and pour into vanilla, graham cracker, or regular pastry pie crust. Chill several hours.

KATE HOWIE

Chocolate Pie

1 cup sugar
2 eggs
1 t. vanilla

2 T. cocoa
1 cup cream or canned milk

Mix together and bake in unbaked pie crust at 350 degrees for 45 minutes or not too fast until done.

CHATTIE HOWARD

Cherry Crunch

1 can (1 lb. 15-oz.) Cherry Pie Filling
1 t. lemon juice
1 pkg. Duncan Hines White Deluxe cake mix

½ cup chopped nuts
½ cup melted butter
Sweetened whipped cream

Preheat oven to 350. Spread pie filling in the bottom of a 9" square pan. Sprinkle lemon juice over this. Combine dry cake mix, nuts and melted butter (mixture will be crumbly). Sprinkle over pie filling. Bake at 350 for 40 to 50 minutes. Serve with whipped cream or ice cream.

ELSIE KALE

Chocolate Delight

1 cup plain flour
1 stick margarine, melted
½ cup nuts, chopped fine

Mix and pat in bottom of 9 x 13 pan, bake 15 minutes on 300 degrees.

MIX:

1 cup confectioners sugar
1 8-oz. pkg. cream cheese
½ pint whipping cream, whipped
Spread on cooled crust.

MIX:

2 4-oz pkgs. instant chocolate pudding mix
3 cups milk
1 t. vanilla

Spread on above mixture.

Top with ½ pint whipping cream, whipped.

ELSIE KALE

Fresh Cherry Pie

Pastry for a 2 crust pie
1 and one third cups sugar
one third cup flour
⅛ t. salt

3 drops almond extract (optional)
4 c. pitted tart cherries
2 T. margarine

Combine sugar, flour and salt. Add extract to cherries and toss with sugar - flour mixture to mix thoroughly. Turn into pastry lined 9" pie pan. Adjust lattice top; flute edges. Bake 425 degrees about 40 minutes.

Strawberry Pie

BARBARA MEARES

2 baked pie shells
1 quart fresh strawberries
2 cups sugar

6 T. strawberry jello
6 T. corn starch
2 cups water

Mix sugar, jello and corn starch, add water and bring to a boil. Cook 10 minutes, pour berries in crust and finish by pouring slightly cooled mixture over berries. Refrigerate. Serve when set, with your favorite topping.

KAY BACH

Millionaire Pie

1 baked and cooled pie crust
1 c. powdered sugar
¼ c. margarine, softened

1 egg
½ t. vanilla
¼ t. salt
2 cups whipped topping

8 oz. can (1 c. crushed pineapple, drained)
½ c. chopped pecans
1 T. Milk
¼ c. chopped maraschino cherries (optional)

Cream together sugar and softened margarine. Add egg, vanilla and salt. Beat until smooth and creamy. Spread mixture in baked pie crust shell. Chill. Combine topping, pineapple, pecans, milk, cherries until blended. Spread over chilled filling. Chill pie until ready to serve.

BARBARA MEARES

Japanese Fruit Pie

1 c. white or brown sugar
2 eggs
1 stick margarine, melted
 $\frac{1}{2}$ c. coconut

$\frac{1}{2}$ c. pecans
 $\frac{1}{2}$ c. raisins
1 T. vinegar

Blend the eggs and sugar and add margarine. Add remaining ingredients. Pour in 9 inch unbaked pie shell. Bake at 300 degrees for 40 minutes.

BARBARA MEARES
DONNA HELDERMAN
SARA LITTLE

Pecan Pie

2 eggs
 $\frac{1}{2}$ cup sugar
 $\frac{3}{4}$ cup colored Karo syrup

3 T. margarine
1 cup chopped pecans
1 t. vanilla

Mix. Cook at 350 degrees for about 35 minutes.

CHATTIE HOWARD

Coconut Pie

1 cup sugar
 $\frac{1}{2}$ stick margarine
One third cup buttermilk

1 can coconut
1 t. vanilla
2 eggs

Mix. Bake at 350 degrees for about 35 minutes until thick.

CHATTIE HOWARD

Pecan Pie

3 eggs
1 cup sugar
 $\frac{1}{2}$ cup corn syrup

$\frac{1}{4}$ cup melted margarine
1 cup pecans

Preheat oven 375 degrees. Beat eggs slightly in a bowl. Stir in sugar, corn syrup, and margarine. Stir in pecans. Pour in unbaked pie shell. Bake 35 to 40 minutes or until slightly firm in center of pie.

DONNA HELDERMAN

Million Dollar Pie

1 can Eagle Brand milk
 $\frac{1}{4}$ cup lemon juice
 $\frac{1}{2}$ cup chopped pecans

1 can (13 oz.) fruit cocktail (drained)
1 large Cool Whip
2 graham pie crusts

Stir milk, juice, pecans, and fruit cocktail together. Fold in the container of Cool Whip. Pour into the 2 crusts and chill.

DONNA HELDERMAN

Fruit Pizza

18 oz. pkg. Pillsbury Refrigerated Sugar Slice 'N Bake cookies
8 oz. pkg. Phil. Brand Cream Cheese
One third cup sugar
 $\frac{1}{2}$ t. vanilla

Assorted fruits
 $\frac{1}{2}$ cup orange marmalade
2 T. water

Cut cookie dough into slices $\frac{1}{8}$ -inch thick. Line 14-inch pizza pan with cookie slices, overlapping slightly. Bake at 375 degrees for 12 minutes. Cool. Combine softened cream cheese, sugar, and vanilla, mixing until well blended. Spread mixture over cookie crust. Arrange fruit over this layer. Glaze with combined marmalade and water. Chill. Cut in wedges to serve.

DONNA HELDERMAN

Pecan Pie

3 eggs
1 cup white sugar
1 cup white Karo syrup

1 stick margarine
 $\frac{1}{4}$ t. salt
1 cup pecans

Mix and pour into unbaked pie shell. Bake at 350 degrees for 50 minutes.

SANDI HARBINSON

Angel Pie

1 can Eagle Brand milk
1 large carton Cool Whip
 $\frac{1}{2}$ cup Real Lemon juice

1 small can crushed pineapple
One third cup chopped pecans

Mix together. Pour into 2 Johnson Graham Cracker pie crusts. Refrigerate 1 hour.

SANDI HARBINSON

Cherry Delight Pie

1 can sweetened condensed milk
One third c. lemon juice

1 c. pecans
1 can sour cherries No. 2 can

1 large Cool Whip
Makes two pies.

OUIDA SIGMON

Peach Cobbler

2 c. sliced peaches
1½ c. sugar
1 stick margarine

¾ c. plain flour
2 t. baking powder

Pinch of salt
¾ c. of milk

Mix the sliced peaches with 1 cup sugar. Set aside. Preheat oven to 350 degrees. Put margarine in a deep baking dish (about 2 quarts) Set it in oven to melt. Make a batter of ½ cup sugar, flour, baking powder, salt and milk. Pour this mixture over melted margarine, but do not stir. Put the sugared peaches on top of batter, but do not stir.

Bake in a 350 degree oven for about 1 hour. The batter will rise to the top while baking and become crisp and brown. Serve plain or with ice cream.

OUIDA SIGMON

Cherry Pie Supreme

1 9"-unbaked pie shell
1 can - 1 lb. 5 oz.- cherry pie filling
12 oz. cream cheese

½ cup sugar
2 eggs
½ t. vanilla extract
1 cup sour cream

Preheat oven to 425 degrees, prepare pie shell. Spread half of pie filling in bottom; set rest of filling aside. Bake shell 15 minutes or just until crust is golden. Remove from oven. Reduce oven temperature to 350 degrees. Meanwhile, in small bowl, with portable electric mixer, beat cheese with sugar, eggs, and vanilla until smooth. Pour over hot cherry pie filling; bake 25 minutes. (Filling will be slightly soft in center.) Cool completely on wire rack. To serve: Spoon sour cream around edge of pie. Fill center with remaining cherry pie filling. Makes 8 servings.

MYRTA SHERRILL

Chocolate-Chocolate Chip Pie

1 package chocolate-chocolate chip cookies
1 container Cool Whip
1 c. milk

Dip cookies one at a time in milk and line bottom of pie pan with cookies. On top of cookies, spread a layer of Cool Whip, then another layer of milk dipped cookies, ending with Cool Whip on top. Refrigerate for 12 hours.

DEBBIE MICHAEL

Pie Crust

(Makes 5-7 crust)

5 cups sifted plain flour
½ t. baking powder
4 T. sugar
½ t. salt

1½ cups veg. shortening
2 egg yolks
Cool water

Sift dry ingredients together. Work in shortening. Beat yolk in a one cup measuring cup and finish filling to top with cool water. Work into flour mixture. May divide then and make into crust or cool and make. Roll out on slightly floured board. Place over pie tin, cut with scissors and flute with fingers. If to be frozen raw, cover with waxed paper. May also cook and then freeze. Crust does not stick or tear easily.

IRENE DRUM

SALADS AND SALAD DRESSINGS

Blueberry Salad

1 No. 2 can blueberry pie filling
2 pkg. grape jello

1 large can crushed pineapple
2 cups hot water

Mix jello in hot water. Add pie filling and pineapple. Let congeal.

TOPPING

1 small carton sour cream
1 8 oz. pkg. cream cheese

½ cup sugar
½ cup nuts

Blend sour cream, cream cheese and sugar. Sprinkle top with nuts.

SHARON SIGMON

Thousand Island Dressing

1 cup mayonaise
½ t. dry mustard
2 T. worchestershire sauce
½ cup finely chopped onion
½ cup finely chopped green pepper

½ cup chopped sweet pickles
¾ cup chili sauce
½ cup catsup
1 t. paprika
Mix together and refrigerate.

BARBARA MEARES

Mayonnaise

Beat 1 egg well in mixer. Add 1 t. salt and 1 T. lemon juice. Beat at high speed while adding 1½ to 2 cups corn oil.

JANIE KILLIAN

Thousand Island Dressing

1 cup oil
½ cup sugar
1 T. salt
1 can tomato soup
1 onion (chopped)

½ green pepper (chopped)
one third cup vinegar
1 t. dry mustard
1 t. worcestershire sauce
Mix well in blender

ANGIE SIDES

Macaroni Salad

To 3 cups cooked macaroni add:

½ cup each of onion (chopped) green pepper, celery, cucumber, and raw carrots (optional)

Mix 1 cup mayonnaise with ¼ cup of lemon juice and add to macaroni mixture.

Optional:

1 cup cooked cubed ham
1 cup cubed cheddar cheese
or 1 can tuna, flaked or

½ cup bacon (cooked and crumbled)
Season to taste.

KAY PADDEN

Refrigerator Slaw

Medium head of cabbage cut fine
2 medium onions sliced in thin rings
1 cup vinegar
⅞ cup sugar

¾ cup oil
1 t. dried mustard
1 t. celery seeds
1 t. salt

Mix cabbage and onions in big bowl. Combine last ingredients. Bring to boil. Pour hot mixture over cabbage. Cool. Put in refrigerator. Set 3 days before serving.

FRANCES SIGMON

MARY ANNA ROBINSON

Slaw

1 cup mayonnaise
3 T. lemon juice
1½ t. sugar
1½ t. dry mustard
1 t. salt
dash garlic powder

4 cups cooked elbow macaroni
3 cups finely shredded green cabbage
1 cup coarsely shredded carrots
½ cup finely chopped green pepper
3 T. minced onion

Toss and cover. Chill several hours. Makes 7 cups.

CAROL ANN ROWE

Lime Congealed Salad

1 pkg. lime jello
1 cup hot water
Let congeal a little.

1 small can undrained crushed pineapple
1 three ounce carton Cool Whip
Mix all together and place in ice box to congeal.

Mary ANNA ROBINSON

Macaroni Salad

2 cups cooked macaroni
1 cup mayonnaise
¼ cup milk
2 cups cubed cheddar cheese
2 cups diced celery

1 small onion, chopped
½ green pepper, diced
1 t. salt
¼ t. garlic salt
2 large tomatoes, diced

Blend mayonnaise with milk. Add remaining ingredients and mix thoroughly. Chill.

SANDY MARTIN

Sawdust Salad

1 3 oz. pkg. lemon jello
1 3 oz. pkg. orange jello
2 cups hot water
1½ cups cold water
1 No. 2 can crushed pineapple, drained (save juice)
2 chopped bananas

1 small pkg. miniature marshmallows
1 egg
½ cup sugar
2 T. flour
½ pt. whipping cream or Cool Whip
1 8 oz. pkg. cream cheese (soft)
Grated cheese

Dissolve hot water with jello - and add cold water. Add drained pineapple, chopped bananas, marshmallows. Mix and let congeal.

Cook together for several minutes.

1 cup pineapple juice (add water to make 1 cup)

Add egg, sugar, flour - cook till thick - cool and pour over congealed salad mixture. Beat whipping cream, cream cheese. Spread on salad and sprinkle with grated cheese.

BARBARA MEARES

Macaroni Salad

3 eggs, cooked and chopped
2 cups macaroni, cooked and drained
1 T. dry mustard
½ cup chopped dill pickles

1 T. mustard seed
1 t. onion salt
1 t. celery salt
2 T. mayonnaise

Mix macaroni and dry ingredients together. Add mayonnaise, salt and pepper to taste.

OLLIE LINEBERGER

Cottage Cheese Salad

2 cups cottage cheese
1 large can crushed pineapple (drained)
4 cups miniature marshmallows

1 large bottle maraschino cherries (drained)
2 pkgs. Dream Whip
½ cup nuts (chopped)

Prepare Dream Whip as directed on package. Combine all ingredients and refrigerate.

SANDRA MARTIN

Five Cup Salad

1 can mandarin oranges
1 can pineapple chunks
1 can angel flake coconut

1 cup bite size marshmallows
1 cup sour cream

Drain liquid from all fruits. Mix fruit together. Refrigerate.

JANIE KILLIAN

Frozen Fruit Salad

1 8 oz. pkg. cream cheese
1 ripe banana mashed
¼ cup maple syrup
1 t. grated lemon rind
1 can crushed pineapple, drained

½ cup chopped pecans
½ cup chopped dates
½ cup cherries
1 envelope Dream Whip

Mix cream cheese, banana, syrup, lemon rind, pineapple, pecans, dates and cherries. Mix well. Beat Dream Whip according to package directions. Fold in and freeze.

BARBARA MEARES

Frosted Fruit Salad

1 pkg. lemon jello
1 pkg. orange jello
1 cup hot water
1 cup cold water

2 T. lemon juice
3 bananas (diced)
2 cups small marshmallows
1 No. 2 can crushed pineapple (drained)

TOPPING

2 T. flour or corn starch
½ cup sugar
Juice from crushed pineapple

1 egg, slightly beaten
2 T. margarine

Cook until thick. Let cool and add 1 cup Cool Whip. Spread on top of congealed salad. Then sprinkle ½ cup grated sharp cheese on topping.

EATHEL FOWARD

Blueberry Salad

2 3 oz. pkgs. concord grape jello
2 cups boiling water

1 large can crushed pineapple
1 can blueberry pie filling

TOPPING

1 t. vanilla
2 pkgs. Dream Whip

1 cup cold milk
½ to 1 cup chopped pecans

Beat together. Congeal first part. When set mix topping and spread on top.

RAYNELLE LITTLE

Vegetable Salad

½ large head lettuce - shredded
½ cup celery, chopped
½ cup cucumbers, sliced

slices of onion
1 pkg. green peas, drained
1 pt. mayonnaise

Layer vegetables in above order: cover with mayonnaise; sprinkle with 2 or 3 teaspoons sugar; sprinkle with parmesan cheese and thin bacon bits. Cover in 9 x 13 pan. Refrigerate for 6 hours.

MAXINE CAMPBELL

Congeaed Beet Salad

1 pkg. lemon jello
1 cup boiling water
4 T. sugar
1 t. salt

one third cup vinegar
1 cup chopped beets
2 T. chopped onion

SPECIAL DRESSING

1 cup mayonaise
1 T. chopped onion

1 T. chopped celery
1 T. chopped green pepper

Dissolve jello in boiling water. Add sugar, beets, vinegar and onions. Chill and serve with special dressing.

DRESSING

Mix together mayonnaise, onion, celery, and pepper. Add enough sour cream or milk to thin a bit; Let blend in refrigerator a few hours or overnight.

MAXINE CAMPBELL

Macaroni Salad

Cook macaroni tender, drain, rinse. Marinate with following: French dressing (10 to 12 oz.)

1 cup salad oil
1 t. dry mustard
1 can tomato soup
1 t. garlic salt
¾ cup sugar
¾ cup vinegar
1 t. grated onion

½ t. celery seed
½ t. curry powder
1 t. salt
1 small bottle olives
½ t. thyme
two thirds cup mayonnaise
1 chopped onion
1 small green pepper

Blend well: add the following
2 chopped boiled eggs

Mix well and chill. Garnish with more boiled eggs and paprika. More mayonnaise if wanted. I use red pimento instead of olives. Fresh celery is also good. Maybe frozen.

JANIE KILLIAN

Orange Fluff Salad

2 pkg. orange jello
2 cups boiling water
1 can frozen orange juice (small)

2 cans mandarin oranges, drained
1 large can crushed pineapple-undrained
Combine ingredients and let stand several hours

TOPPING

1 cup milk
1 pkg. instant lemon pudding
½ pint of whipping cream

In milk add lemon pudding, beat: fold in whipping cream - Top congealed mixture.

Lime Congeaed Salad

EVELYN STUTTS

1 box lime jello
1 regular size can fruit cocktail

1 small package cream cheese at room temperature
1 small container Cool Whip

Drain juice from fruit cocktail and heat. Dissolve jello in juice and add about ½ cup cold water. Refrigerate until it begins to thicken. Add fruit cocktail, cream cheese and ¾ of Cool Whip. Blend well and pour into mold or baking dish. Refrigerate until set.

SANDI EARBINSON

SOUPS, VEGETABLES AND CASSEROLES

Squash Casserole

1 cup cooked squash
1 can (10¾ oz.) cream of chicken soup
1 8 oz. container of sour cream
1 medium onion (chopped)

1 stick margarine (melted)
1 8 oz. pkg. Pepperidge Farm Herb Seasoned Stuffing
Salt and pepper to taste

Mix first four ingredients and salt and pepper. Combine melted margarine and stuffing. Line a 9" x 9" baking dish with ½ stuffing mix, then pour in squash mixture and top with remainder of stuffing mix.

BECKY SEARCY

Scalloped Potatoes

Peel 6 medium sized potatoes and slice medium thin. Prepare a white sauce by cooking together 2 T. butter or margarine, 2 T. enriched flour, 1½ cups milk, and 1½ t. salt. When sauce is thickened, add ¾ cup grated American cheese. Remove from heat immediately. Pour cheese sauce over potatoes and bake uncovered in moderate oven for 1 hour. Use a 2 qt. casserole. Serves 8.

FRANCES SIGMON

Squash Casserole

6 small squash (cooked)
1 medium size onion (cook with squash)
Beat with mixer
1 stick margarine
3 eggs

½ cup parmesan cheese
1 small can milk
salt and pepper to taste
pinch onion salt

Cover with bread crumbs. Bake 40 minutes at 375 degrees in covered dish.

ANGIE SIDES

Scalloped Corn and Celery Casserole

2 cups corn (fresh or canned)
1 small green pepper, chopped
2 T. butter
1 cup undiluted evaporated milk

1 cup chopped celery
1 cup buttered dry bread crumbs
1 t. salt

Arrange corn, celery, green pepper, and crumbs in layers in a greased buttered baking dish. Scald milk add butter and salt and pour over vegetables. Cover with buttered crumbs and bake in a slow oven at 325 degrees 30 to 40 minutes. Serves 8.

FRANCES SIGMON

Green Bean Casserole

1 can green beans
1 can mushroom soup
¼ can chopped almonds

1 can dried onion rings
salt and pepper

Mix green beans and cream of mushroom soup together. Heat about 10 minutes in oven at 350 degrees. Add almonds and top with onion rings. Bake about 30 more minutes.

BECKY SEARCY

Marinated Carrots

2 lb. carrots
1 large onion
1 green pepper
1 can tomato soup
1 cup sugar

¾ cup vinegar
1 t. dry mustard
1 t. salt
½ t. pepper
1 cup cooking oil

Cook sliced carrots in small amount of water until barely done. Drain and cool. Slice onions and green peppers in thin rings and combine with carrots.

Whip other ingredients in the blender, adding the oil last and slowly. Pour over vegetables and marinate overnight.

KITTY KILLIAN

No Oven Baked Beans

1 2 lb. 9 oz. can pork and beans
3 med. onions, chopped (enough fat to fry onions)
1 T. mustard

½ small bottle catsup
½ cup brown sugar

Fry onions, add other ingredients, then beans. Cook slowly until well seasoned.

ANGIE SIDES

Feather Rice

1 stick butter
1½ cup rice (uncooked)

1½ cup bouillion soup (diluted with water)
1½ cup onion soup (diluted with water)

Put in covered dish and bake 1 hour at 350 degrees.

MAXINE CAMPBELL

Baked Beans

1 large can pork and beans
½ cup ketchup
1 T. mustard

1 T. brown sugar
2 T. Karo syrup

Stir all ingredients together. Place two strips of bacon on top. Bake at 350 degrees for about 45 minutes.

SHARON SIGMON

Broccoli Casserole

2 pkg. frozen broccli spears
½ pkg. herb stuffing
1 can celery soup

1 cup milk
2 T. margarine

Cook broccoli as directed and drain. Pour in buttered baking dish. Cover with stuffing. Press down. Blend soup and milk and pour over mixture. Dot with butter and sprinkle with paprika. Bake 40 minutes in 350 degree oven.

CONNIE PRICE

Fried Potato Pies

1 bunch new green onions including green tender tops. Chop and fry in ½ stick margarine until tender. You will want 1 cup or more after cooked.

1 pkg. instant potatoes (3¼ oz. size)
½ stick margarine
1½ cup boiling water

½ t. salt
1 whole egg

Mix above five ingredients. Add cooked onions to potatoes. (if not stiff enough add more flakes) Set aside to cool. Make a dough as for pie with less shortening. Roll in circles. Fill with potatoes, seal in half moon shapes by sealing the edges with water to moisten the dough. Fry in fat, deep enough to cover one side at a time.

PASTRY DOUGH

2 cups flour
3 eggs

2 T. oil or butter
½ cup milk

Mix all ingredients except milk. Add milk. Mix into a pliable dough. Roll out. Add 2 T. of potatoes and onion mix. Cover the potatoes by stretching dough that has been moistened with water so the edges will adhere. Fry in hot fat or oil.

ANGIE SIDES

Sweet Potato Souffle

3 cups mashed sweet potatoes
1½ cup sugar
2 sticks melted margarine

3 eggs (beaten)
¾ cup milk
¼ t. salt

Combine above ingredients and pour in greased baking dish and top with:

1 cup brown sugar
1 cup chopped pecans
1 cup coconut (optional)

one third cup flour
½ cup butter

Blend above ingredients and sprinkle over potato souffle. Bake in 375 degree oven until slightly brown about 25 minutes.

CONNIE PRICE

Bouillion Rice

1 stick margarine
1 or 2 cans mushrooms
2 cans bouillion soup

1 cup rice
Bake 1 hour at 350 degrees.

MELLE LEE WARREN

Potato Casserole

4 medium potatoes, sliced
1 cup milk
1 cup cream of mushroom soup
½ cup diced onion

½ cup diced green pepper
1 t. salt
½ t. pepper

Place sliced potatoes in greased baking dish. Combine remaining ingredients. Pour over potatoes. Bake in covered dish at 400 degrees for 35 minutes. Makes 6 servings.

IRENE DRUM

Fried Tomatoes

Use tomatoes that are mostly green. Slice them thick, about 4 per tomato. Salt, pepper and accent them. Slip in flour, then a batter of 1 egg and 1 cup milk. Then dip in prepared cracker meal. Refrigerate on cookie sheet till thoroughly chilled. Deep fat fry at 350 degrees till light brown. Serves 3-4.

MELLE LEE WARREN

Cream of Peanut Soup

½ cup dry roasted peanuts
3 cups beef broth
1 cup milk or half and half

½ t. chili powder
½ t. salt (taste first)

Blend peanuts and broth until smooth in a blender. In sauce pan pour peanut blend, add milk and chili powder. Bring to a boil and simmer for 15 minutes. Taste and add salt if necessary.

MRS. HELEN MORETZ

Chicken and Pecan Salad

SERVES 4

3 cups cubed chicken or turkey
1 cup diced celery
¼ cup broken pecans
½ cup mayonnaise

2 T. salad oil
1 T. vinegar
1 t. salt

Combine first 3 ingredients. Make dressing out of remaining ingredients and pour over mixture tossing lightly.

Spanish Rice

1½ T. butter
½ cup chopped celery
½ cup chopped onion
One third cup chopped pepper
1 cup stewed tomatoes

1 t. chili powder
1 T. sugar
1 t. salt
1 t. worchestershire sauce

Combine ingredients and simmer. Pour over 1¼ cups cooked rice. Top with cheese. Pop into oven to melt.
BARBARA MEARES

Rice Casserole

Mix:
1 stick margarine
1 can onion soup
1 can chicken broth

Add:
1 T. Parmesan cheese
Almonds
Mushrooms
2 cups rice (uncooked)
Bake 350 for 1 hour.

ELSIE KALE

Bonanza Beans

1 lb. pink or kidney beans (canned or dry)
¼ lb. bacon, diced
1 clove garlic, minced
¾ cup thinly sliced onion
½ cup sweet red or green pepper, chopped

½ cup catsup
½ cup water
½ t. liquid smoke
⅛ t. crushed red pepper (optional)
1 t. each chili powder, salt

Soak dried beans with water several hours or overnight. Cook about 1½ hours.
Meanwhile fry bacon, add garlic, onion, pepper. Saute till tender. Add remaining ingredients, cover. Simmer 10 minutes. Combine with beans, cook 1 hour or till tender. Serves 6.

BECKY SEARCY

Green Bean Casserole

1 16 oz. can green beans
1 can Golden Mushroom soup

salt
pepper

Combine all ingredients and pour in casserole dish. Bake 45 minutes at 300 degrees.

PANSEY HELDERMAN

Asparagus Casserole

1 can of asparagus (cut up)
1 t. salt
⅛ t. pepper
3 eggs (beaten)

1¼ cup finely crumbled cracker crumbs
½ cup grated cheese
1 cup milk
⅛ cup oleo

Mix all ingredients together except butter. Pour into oiled (use margarine) baking dish and pour melted oleo over top. Bake uncovered at 350 degrees for 20 to 30 minutes.

KAREN MCALISTER

Vegetable Casserole

1 can white shoepeg corn, drained
1 can french cut green beans, drained
½ cup chopped onion
½ cup chopped celery
salt and pepper to taste

¼ cup chopped green pepper
½ cup grated sharp cheese
½ cup sour cream
1 can cream of celery soup

Mix all ingredients in casserole. On top crumble ½ box of ritz cheese crackers with ½ stick of margarine and ½ can of slivered almonds. Bake at 350 degrees for 45 minutes.

KAREN MCALISTER

Super Duper Bean Casserole

Cook together a few minutes:
4 T. bacon fat
2 cloves garlic
3 medium onions
Mix 16 oz. can pork and beans
15 oz. can red kidney beans
8 oz. can lima beans, drained

½ cup brown sugar
¼ cup vinegar
½ cup ketchup
1 t. salt
¼ t. pepper
1 t. dry mustard

Add the 2 mixtures together. Cook in 2 quart casserole dish 45 minutes at 350 degrees.

JANIE KILLIAN

Hawaiian Skillet Beans

8 slices bacon
5 slices pineapple

2 cans (1 lb. each) pork and beans
2 T. brown sugar

Cook bacon until crisp. Drain on paper towel. Crumble coarsely. Pour off all but 2 T. drippings; saute pineapple until lightly browned; remove. Combine beans, brown sugar, and crumbled bacon; heat through. Top with pineapple slices; heat until bubbly.

ERNESTINE KILLIAN

Sweet Potato Delight

3 cups cooked mashed sweet potatoes
1 cup sugar
2 eggs
½ cup milk

¼ cup (½ stick) margarine, melted
1 t. vanilla
½ t. salt

Mix all the above ingredients together until well blended. Pour into a buttered baking dish. Sprinkle with topping and bake at 350 degrees for 30 minutes.

TOPPING

½ stick butter
1 cup brown sugar

½ cup self rising flour
1 cup chopped pecans

Melt butter and stir in brown sugar and flour then the nuts. Crumble on top of potatoes.

PAM BROWN

Batter-Dipped Onion Rings

1 cup flour
1 t. salt
½ cup evaporated milk
2 T. salad oil

1 egg white, unbeaten
6 T. water (about)
2 to 3 large onions, sliced

Sift flour with salt. Add milk, oil, and egg white. Beat until smooth. Add enough water to make a medium thin batter.

Separate onion slices into rings and rinse in cold water. Shake off excess water and place in bag containing flour. Shake. Dip in batter and fry.

ERNESTINE KILLIAN

French Fried Onion Rings

4 onions
1 cup flour
3 eggs

½ cup evaporated milk
½ t. salt
Cracker meal or finely crushed saltine crackers

Slice onions and separate into rings. Rinse in cold water; shake off excess and place in bag containing flour. Toss. Dip in egg, milk, and salt mixture, well-beaten. Put a few at a time in a bag of cracker meal and toss. Lay on waxed paper until dry. Fry in hot fat.

ERNESTINE KILLIAN

MISCELLANEOUS

Squash Pickles

2 cups thinly sliced small squash
2 cups (4 medium) sliced onions
4 green bell peppers, sliced
Cover these three with salt and let stand 1 hour. Drain well.

Mix:
2 cups vinegar
2 t. mustard seed
2 t. celery seed
3 cups sugar

Bring vinegar mixture to a boil, add squash mixture and bring again to a boil. Put in hot jars and seal.

MARY ANNA ROBINSON

Beet Pickles

4 cups sugar
3 cups vinegar

pinch of salt
½ cup beet juice

Mix, let come to a boil. Put beets in and let come to a boil again. Pack in jars, pour liquid over and seal.

FLOY SHELTON'S RECIPE
SUBMITTED BY MARY ANNA ROBINSON

Five Day Pickles

1st day: Cover cucumbers with 1 gallon boiling water and 1½ cup plain salt. (little green or cut in about ¼ inch size slices) This is perhaps peck depending on size.

2nd day: Drain. Cover pickles with 1 gallon of boiling water to which 1 small box of alum has been added. Cover.

3rd day: Drain. Cover with 1 gallon plain boiling water.

4th day: Drain. Place box of pickling spices in cheese cloth bag in 1 gallon of vinegar, boil about 5 minutes. Remove bag and pour seasoned vinegar over pickles. Cover.

5th day: Drain. Pack, using one layer of pickles and one layer of sugar. Use 5 lbs of sugar or less if desired for less sweet pickles. Cover. After a few days, pickles can be placed in smaller jars. Makes about 2 gallons. Do not seal but keep covered.

JANICE LUTZ

Pepper Jelly

¼ cup hot peppers
½ cup banana pepper

1 cup bell pepper
2 large onions

BLEND OR GRIND TOGETHER

Add 13 cups sugar and 3 cups apple cider vinegar and boil for 5 to 10 minutes. Let stand 5 minutes and add 2 bottles certo. Add a few drops green food coloring and place in jars and seal. Good to serve with cream cheese and crackers; good to serve with meat, especially pork.

MAXINE CAMPBELL

Curried Fruit

3 T. curry powder
1 c. brown sugar
1 stick margarine

Heat together. Add drained fruit, any kind. Add 1 cup fruit cake mix. (diced mixture). Bake 1 hour. Delicious with any meat. Serve hot. Fruit cake mix can be omitted if desired. I usually like to use 1 large can each of peaches, pineapple, plums, pear halves. Also fruit cocktail if desired - even figs or oranges. Just any combination that you like.

Cheese Straws

2 sticks margarine
¼ t. cayenne pepper
½ lb. sharp, grated cheese

2½ cups flour or more
¼ t. salt

Put in cookie press. Push out. Refrigerate. Slice on ungreased sheet. Bake at 350 degrees for 10 minutes.

Southern Chili

1 lb. ground beef
1 green pepper, chopped
1 T. worcestershire sauce
3 onions, chopped
1 pod garlic, chopped
1 bay leaf
¼ lb. sausage
4 T. olive oil

dash of tabasco
salt and pepper to taste
1 qt. tomatoes
1 t. sugar
½ t. mixed herbs
3 t. chili powder
1 can kidney beans
1 cup cooked spaghetti

Melt a little butter, add garlic, onion and pepper and cook until soft. Add meat and brown. Add all other ingredients except beans and spaghetti. Let simmer for 45 minutes and then add beans and spaghetti and cook for 15 minutes longer. If too thick, add a little water. Serve in soup plates with toasted crackers.

Pickled Shrimp

2 lbs. peeled shrimp cooked in stale beer
1 large Bermuda onion, thinly sliced
1 large lemon, sliced
½ cup pickling spices or more to taste
4 Bay leaves, piece of ginger root

1½ cups salad oil
1 pt. vinegar
1 t. salt or more to taste
¼ t. dry mustard

Layer shrimp, onions and lemons. Meanwhile, boil rest of the ingredients. Let cool and pour over shrimp. Put in refrigerator for at least 24 hours. This will keep at least 2 weeks. Also delicious served in salads on a bed of lettuce with garlic mayonnaise to top them.

Tomato Cocktail

1 green pepper
1 large onion
1 cup celery
3 T. sugar
1 T. salt

2 bay leaves
1 hot pepper
½ cup vinegar
1 46-oz. can tomato juice

Chop the vegetables medium fine. Place ingredients in large mixing bowl or jar and cover with tomato juice. Let stand in refrigerator 24 hours. Strain (The chopped vegetables may be used for a second "batch," adding more vinegar, sugar, and salt.) Yield: 8-10 servings.

Quiche Lorraine

This is a favorite Sunday night meal - quick, easy, and very good.

1 pie crust recipe
1½ c. swiss cheese, grated
1 lb. bacon, fried

5 eggs
1 pt. milk
Salt and pepper

Prepare pie crust according to standard recipe and line two 8-inch pans with rather thick crust. Cover bottom with cheese. Crumble bacon over cheese. Beat eggs and milk together and add condiments; pour this over bacon and cheese.

Bake at 400 degrees for 30 minutes or until a silver knife comes out clean. Slice and serve like pie. This can also be baked in one large pan if you like. Makes 12 servings.

Casserole of Chicken

1 chicken breast per person

Line bottom of greased casserole with chipped beef. Place chicken on top. Cover with 1 can mushroom soup, undiluted and 1 carton of sour cream. Bake at 325 degrees for 3 hours.

Hot Beef Sandwiches

2½ lbs. stew beef (chuck, trimmed and cut into bite-sized pieces)
3 T. butter
2 large onions, quartered
1 clove garlic, minced
Salt, pepper, and Ac'cent to taste

In a large, heavy kettle add the above ingredients, placing the butter on the bottom. Cover kettle and put on medium-heat until mixture begins to bubble. Add no liquid. Turn to low heat and simmer for at least 4 hours, keeping tightly covered. The meat is done when it has broken into shreds. Fills 12 warm buttered hamburger buns.

This makes a delicious, easy, informal-type main dish for a large group. With a green vegetable, relishes and potato chips, it's a complete meal.

Heavenly Dessert

1 purchased angel food cake	½ t. salt	1 No. 2 can crushed pineapple, drained
1 qt. milk	1 T. vanilla	2 C. whipping cream
4 eggs, beaten slightly	½ t. almond extract	1 t. vanilla
1 cup sugar	1 T. plain gelatin	¼ cup sugar
2 T. flour	2 T. cold water	1 cup angel-flake coconut

Butter a 15 x 9 pan and fill with angel food cake broken in small pieces. Scald milk and add eggs, sugar, flour, and salt. Cook in double boiler until mixture coats back of spoon. Add vanilla and almond extract. Dissolve in this mixture the gelatin softened in water. Pour over cake. Add a layer of pineapple. Whip cream, add sugar and vanilla and spread over the layer of pineapple. Sprinkle the coconut over the top and chill 12 to 24 hours. Serves 12 or 14.

Tipsey Parson

Make custard of
4 eggs
1 cup sugar

1 T. flour
1 pt. milk

Then add 1 envelope of gelatin while custard is hot. Let cool. Add ½ pint of whipped cream and ½ cup rum or sherry. Pour over two thirds of a angel food cake in pieces. Refrigerate.

Ten-Minute Barbecue Sauce

2 T. butter or margarine
One third cup chopped onion
1 cup catsup or tomato sauce
½ cup water
¼ cup vinegar

2 T. brown sugar
2 T. prepared mustard
1 T. Worcestershire sauce
Salt to taste (very little)

Melt butter in saucepan and saute onion. Add remaining ingredients, cover, cook over low heat for about 10 minutes. Makes 2 cups. Delicious over boiled shrimp, spare ribs, chicken, and hamburgers.

Stewed Shrimp and Corn Dumplings

1 lb. shrimp
3 medium potatoes
2 T. shortening
2 cups water

1 small onion
1½ - 2 t. salt
¼ t. pepper

Fry shrimp to light brown in shortening. Place in pot with water. Add onion, salt and pepper. Cook for 10 minutes, add quartered potatoes, cook until tender. Add corn meal dumplings:

1 cup corn meal

½ t. salt
¼ c. flour

Add just enough water to mix meal and flour with salt. Divide mixture into small balls, pat out and place around sides of pot. Cook 10 minutes, adding water if stew becomes too dry.

Shell Spaghetti

3 eggs, slightly beaten
2 cups milk
1 t. Worcestershire sauce
2 cups grated cheese

1 t. salt
½ t. pepper
½ t. mustard
½ t. paprika

Blend all ingredients and pour into shallow 2-qt. casserole which has been lined (bottom and sides) with buttered bread, buttered side down. Bake 30 minutes at 350 degrees. Good with fruit salad.

• • • • *a healthy body,*

a loving spirit,

*a new church
building!*